

LESAFFRE YEAST CORPORATION

RED STAR® DOUBLE ACTING BAKING POWDER

TECHNICAL DATA SHEET

REGULATORY

All materials shall be of edible grade, clean, sound wholesome and free from extraneous matter. Product shall be prepared following Good Manufacturing Practices and shall comply with the Federal Food, Drug and Cosmetic Act of 1938, as amended and with regulations issues pursuant to this act.

INGREDIENT STATEMENT

Sodium Acid Pyrophosphate, Bicarbonate Soda, Corn Starch and Monocalcium Phosphate.

SUGGESTED APPLICATIONS

Donuts, pancakes, waffles, and cookies.

USAGE

Up to 6% by weight of the flour depending on formula used. A level of 5% for cakes produces optimum results. About 15% of the gas is released in mixing and on the bench, the remaining 85% of the gas is released in the oven, this action begins at 104-110° F. This product is not recommended for retarded type batters.

PACKAGING

15000	4/5# Jars
15010	4/5# Jars (Private Label)
17500	50# Bags
17620	6/5# Canisters

KOSHER CERTIFICATION

Certified Kosher Pareve- Union of Orthodox Jewish Congregations of America – Circle U.

MICROBIOLOGICAL STANDARDS

Characteristic

Specifications

Salmonella

Negative /375gm

CHEMICAL STANDARDS

Characteristic

Specifications

Moisture Content

5% max.

Activity (As CO₂)

15.2 – 16.4%

pH

6.8-7.2

OTHER PRODUCT INFORMATION

Red Star® Double Acting Baking Powder is aluminum free. It is especially applicable where the product requires rapid batter aeration and increased batter viscosity, such as pancakes or cakes. Because part of the leavening action occurs on the bench, batters that employ Red Star® Double Acting Baking Powder should be used shortly after mixing.

Julian code date (year, day), 3070 = March 11, 2003

SHELF LIFE & STORAGE

Shelf life of unopened package is 24 months if stored under cool (<75 F), dry conditions.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: Double Acting Baking Powder

Product Code: 15000, 15010, 17500, 17620

Company: Lesaffre Yeast Corporation

Address: 7475 West Main St Milwaukee, WI 53214

Phone: (414) 615-4085 Fax: (414) 615-4003

Contact Person: Robert E. Biversi - Director, Quality Assurance

TYPICAL ANALYSIS

Information provided on a per 100g 'as is' basis.

Calories: 102

Moisture: <5 g

Protein: .12 g

Ash: 56 g

Carbohydrates: 40 g

♦ *Complex*: 40 g

♦ *Sugars*: g

Vitamin A: 0 µg RE

Vitamin C: 0 mg

Thiamin: 0 mg

Niacin: 0 mg NE

Riboflavin: 0 mg

Fat: .02 g

♦ *Saturated*: - g

♦ *Unsaturated*: - g

♦ *Monounsaturated*: - g

♦ *Polyunsaturated*: - g

♦ *Trans Fatty Acids*: 0 g

Cholesterol: 0 mg

Dietary Fiber: 0 g

♦ *Soluble*: 0 g

♦ *Insoluble*: 0 g

Iron: .809 mg

Calcium: 847 mg

Sodium: 15,663 mg

Potassium: 1.56 mg

Phosphorus: 11,264 mg

g= gram, mg= milligram, µg = microgram, RE = Retinol Equivalent, NE = Niacin Equivalent and IU= International Units.

Ingredient Statement: Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate.

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	RED STAR DOUBLE ACTING BAKING POWDER			
PRODUCT CODES	15000, 15010, 17500, 17620			
ALLERGEN & SENSITIVE COMPONENT	PRESENT IN PROD		PRESENT ON SAME LINE	
	YES	NO	YES	NO
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X	X	
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FISH any type		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
TREE NUTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)		X	X	
PEANUTS		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X	X	
BARLEY PRODUCTS		X	X	
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X	X	
FD&C COLORS (Yellow #5, etc.)		X	X	
HYDROLYZED ANIMAL PROTEIN		X	X	
HYDROLYZED PLANT PROTEIN		X	X	
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X	X	
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SULFITES		X	X	

Quest #1: Due to the presence of sensitive components in the product, it is labeled as cornstarch.

Quest #2: The sensitive components are prevented from contaminating the item supplied by brushing down the system and flushing with a starch wash out.

Carole Paasch-Homan
Lesaffre Yeast QA
11/09

**MATERIAL SAFETY DATA SHEET
LESAFFRE YEAST CORPORATION
MILWAUKEE, WISCONSIN**

IDENTITY (As used on Label and List) DOUBLE ACTING BAKING POWDER	<i>Note: Blank spaces are not permitted. If any item is not applicable, or no information is available, the space must be marked to indicate that.</i>
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Section I - General Information

Manufacturer's Name LESAFFRE YEAST CORPORATION	Emergency Phone Number 800-424-9300
Address (Number, Street, City, State, and ZIP Code) 7475 West Main St Milwaukee, WI 53214	Telephone Number for Information (414) 615-4085
Date Prepared: Dec 2006	

Section II - Hazard Ingredients/Identity Information

Other Limits			
Hazardous Components (Specific Chemical Identity; Common Name(s) Recommended % (Optional)	OSHA PEL	ACGIH TLV	
Starch	20 mg/M³		
Sodium Bicarbonate	N/A		
Sodium Acid Pyrophosphate	N/A		
Monocalcium Phosphate	10 mg/M³		

Section III - Physical/Chemical Characteristics

Boiling Point	N/A	Specific Gravity (H ₂ O = 1)	N/A
Vapor Pressure (mm Hg.)	N/A	Melting Point	N/A
Vapor Density (AIR = 1)	N/A	Evaporation Rate (Butyl Acetate = 1)	N/A
Solubility in Water: N/A - components vary in solubility			
Appearance and Odor: Off-white powder			

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used)	N/A	Flammable Limits	N/A	LEL	UEL
				N/A	N/A
Extinguishing Media: Water, carbon dioxide, dry chemical extinguishers					
Special Fire Fighting Procedures: Avoid procedures which would cause a cloud of dust to form.					
Unusual Fire and Explosion Hazards: Product dust may form an explosive mixture in the air. Avoid conditions which produce dust.					

Material Safety Data Sheet
DOUBLE ACTING BAKING POWDER

Section V – Reactivity Data

Stability	Unstable	X	Conditions to Avoid: Sodium bicarbonate will react with leavening acids in the presence of water to produce carbon dioxide.
	Stable		
Incompatibility (Materials to Avoid): Avoid interaction with acids.			
Hazardous Decomposition or Byproducts: Carbon dioxide is formed in presence of water or acids.			
Hazardous Polymerization	May Occur		Conditions to Avoid:
	Will Not Occur	X	

Section VI – Health Hazard Data

Route(s) of Entry:	Inhalation?	Skin?	Ingestion?
Health Hazards (Acute and Chronic): Irritation to eyes, skin, upper respiratory tract, mouth, nose, gastrointestinal tract. Diarrhea, cramps and vomiting in extreme cases of ingestion.			
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?
Signs and Symptoms of Exposure:			
Medical Conditions Generally Aggravated by Exposure: NA			
Emergency and First Aid Procedures: Eyes - irrigate; Skin - wash; Inhalation - remove from exposure; Ingestion - drink water. If irritation persists, see physician.			

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: Normal cleanup procedures. Vacuum clean to avoid creation of dust.
Waste Disposal Method: Dispose of product in approved landfill.
Precautions to Be Taken in Handling and Storing: Store in dry place. Avoid conditions which create dust. Use NIOSH respirator when exposure to dust is excessive.
Other Precautions: Eliminate possibility of ignition from open flame, sparks, welding operations, etc. Avoid interaction with acids.

Section VIII - Control Measures

Respiratory Protection (Specify Type): Dust respirator may be desirable when dumping bags.			
Ventilation	Local Exhaust	Desirable when handling ingredients.	Special Usually none
	Mechanical (General)	Desirable when handling ingredients.	Other N/A
Protective Gloves: May be needed if excess exposure		Eye Protection: Goggles are recommended when handling.	
Other Protective Clothing or Equipment: May be needed if excess exposure			
Work/Hygienic Practices:			