

LESAFFRE YEAST CORPORATION

RED STAR® SINGLE ACTING BAKING POWDER 17000, 17110 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, Corn Starch, Sodium Bicarbonate.

MICROBIOLOGICAL STANDARDS

<u>Characteristic</u>	<u>Specifications</u>
<u>Salmonella sp</u>	Negative, Class III

CHEMICAL STANDARDS

<u>Characteristic</u>	<u>Specifications</u>
Moisture Content	5% max.
Activity (As CO ₂)	14.2 – 15.5%

SUGGESTED APPLICATIONS

Red Star® Single Acting Baking Powder may be used in chemically leavened batters where minimum leavening action is desired or required prior to placing in the oven. It is especially suitable for applications where refrigeration is desired and where large batches of batter are mixed for bake-off over an extended period, also used in frozen formulations. Aluminum free.

PACKAGING

17000	50 lb	Bag
17110	6/5lb	Canisters

CODING

Julian code date (year, day), 9070 = March 11, 1999

SHELF LIFE & STORAGE

Unopened container may be stored up to 24 months when kept in a cool (< 75°F.), dry location.

KOSHER CERTIFICATION

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

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

12/06

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: Red Star® Single Acting Baking Powder

Product Code: 17000, 17110

Company: Lesaffre Yeast Corporation

Address: 7475 West Main Street Milwaukee, WI 53214

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

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

TYPICAL ANALYSIS

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

Calories:_____	102	Kcal	Fat:_____	0.02	g
Moisture:_____	1.24	g	♦ Saturated:_____	-	g
Protein:_____	0.12	g	♦ Unsaturated:_____	-	g
Ash:_____	57	g	♦ Monounsaturated:_____	-	g
Carbohydrates:_____	41.7	g	♦ Polyunsaturated:_____	-	g
♦ Complex:_____	41.7	g	♦ Trans Fatty Acids:_____	0	g
♦ Sugars:_____		g	Cholesterol:_____	0	mg
Vitamin A:_____	0	µg RE	Dietary Fiber:_____	-	g
Vitamin C:_____	0	mg	♦ Soluble:_____	<1	g
Thiamin:_____	0	mg	♦ Insoluble:_____	<1	g
Niacin:_____	0	mg NE	Iron:_____	0.291	mg
Riboflavin:_____	0	mg	Calcium:_____	7.23	mg
			Sodium:_____	16,617	mg
			Potassium:_____	1.42	mg
			Phosphorus:_____	11,997	mg

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

Ingredient Statement: Sodium acid pyrophosphate, cornstarch, sodium bicarbonate.

03/04

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

ITEM: RED STAR® SINGLE ACTING BAKING POWDER		PRODUCT CODES: 17000, 17110		
ALLERGEN & SENSITIVE COMPONENT	Q#1: PRESENT IN PROD		Q#2: PRESENT ON SAME LINE	
	Yes	No	Yes	No
BARLEY PRODUCTS		X	X	
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X	X	
CORN PRODUCTS	X		X	
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc...)		X		X
FD & C COLORS (Yellow #5, etc.)		X	X	
FISH any type		X		X
HYDROLYZED ANIMAL PROTEIN		X	X	
HYDROLYZED PLANT PROTEIN		X	X	
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X	X	
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X	X	
PEANUT PRODUCTS		X		X
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X	X	
SULFITES		X	X	
TREE NUT PRODUCTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, etc.)		X	X	
OTHER:				

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 thorough cleaning between products.

Robert E. Biwersi
 Director, Quality Assurance
 April 2004

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

IDENTITY (As used on Label and List) RED STAR® SINGLE 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 Street 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
Sodium Bicarbonate	N/A	
Sodium Acid Pyrophosphate	N/A	
Starch	20 mg/M ³	

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 spray, 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 air. Avoid conditions which produce dust.					

Material Safety Data Sheet
RED STAR® SINGLE 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 and gastrointestinal tract.			
Carcinogenicity:	N/A	NTP?	IARC Monographs? OSHA Regulated?
Signs and Symptoms of Exposure: Irritation to eyes, skin, upper respiratory tract, mouth, nose and gastrointestinal tract. Diarrhea, cramps and vomiting in extreme cases of ingestion.			
Medical Conditions Generally Aggravated by Exposure: Not known			
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: Disposal 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 ingredients	
Other Protective Clothing or Equipment: May be needed if excess exposure		
Work/Hygienic Practices:		