



UN RATIONS STANDARD

DATE: 31/08/2018

BAKING POWDER

ED No: 02

CODE: UNSTD-COM 4102

Page: 1 of 3

1. PRODUCT NAME

BAKING POWDER

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Baking powder is made up of an alkaline component sodium bicarbonate (NaHCO_3), one or more acid salts, and an inert starch such as corn-starch, which liberates carbon dioxide gas on heating. It is used for leavening products during baking.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Acid salt, alkaline component and starch filler

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Available Carbon dioxide (min)

> 8%

Residual carbon dioxide (max)

≤ 1.5%

QUALITY PARAMETERS

MAXIMUM LIMITS

The product shall be clean, sound and free from any foreign matter.

Granularity - 100% of the baking powder shall pass through a U.S. Standard No. 80 sieve.



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Page: 2 of 3

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	White
Odour or flavour	Appropriate to the product
Texture	Fine powder
Foreign matter	Shall have no foreign matter.
Storage and Transportation	Ambient temperature

8. CONTAMINANTS

N/A

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	97 Kcal
Protein	0.1 g
Fat	0.4 g
Carbohydrates	47 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packaged in food grade polyethylene or equivalent recyclable/biodegradable packaging material that shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 50 g to 100 g.
Warranty at delivery location	4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS



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Page: 1 of 3

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"