



# UN RATIONS STANDARD

DATE: 30/10/2011

## BAKING POWDER

ED No: 01

CODE: UNSTD-COM 4102

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### 1. PRODUCT NAME

BAKING POWDER

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Baking powder is made up of an alkaline component (also known as sodium bicarbonate), 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 the baking process.

### 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)


Not less than 8%

Residual carbon dioxide

≤ 1.5%

#### QUALITY PARAMETERS

#### MAXIMUM LIMITS

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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.

## 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	Dry place

## 8. CONTAMINANTS

N/A

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	0 Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Shall be wrapped and packed in food grade polyethylene that maintains the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500 g
Warranty at delivery location	4 months

## 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

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