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|  | UN RATIONS STANDARD | DATE: 01/04/2024 |
| | BAKING POWDER | ED No: 03 |
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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 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


- 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 |
|--------------------------------|----------------|
| Moisture | $\leq 2\%$ |
| QUALITY PARAMETERS | LIMITS |
| Available Carbon dioxide (min) | $\geq 8.0\%$ |
| Residual carbon dioxide | $\leq 1.5\%$ |

7. PHYSICAL CRITERIA

| PARAMETER | LIMITS |
|-----------------------|---|
| Appearance and colour | Free-flowing white powder |
| Odour or flavour | Appropriate to the product. Shall be free from off-odour and flavours |

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| Texture | Fine powder |
| Granularity | Fine powder, all particles shall pass through a 180 µ sieve |
| Foreign matter | Shall have no foreign matter. |
| Storage and Transportation Temperature | 15°C to 25°C |

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|---------------|-----------------------------|
| Energy | 97 kcal |
| Protein | 0.0 g |
| Fat | 0.0 g |
| Carbohydrates | 27.7 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 rigors of transport and handling. |
| Primary packaging net weight | From 50 g to 100 g. |
| Warranty at delivery location | Minimum 4 months |

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

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