

**NON-GMO DOUBLE-ACTING BAKING POWDER 17800****DESCRIPTION**

Red Star® Non-GMO Double-Acting Baking Powder is a superior aluminum-free leavener especially applicable where the product requires rapid batter aeration and increased batter viscosity. Red Star Non-GMO Double Acting Baking Powder is Non Genetically Engineered Certified™.

**ADVANTAGES**

- Specifically suited for applications where the product requires shaping or rolling before baking
- Particularly appropriate when product requires rapid batter aeration

**RECOMMENDED USAGE**

Red Star Non-GMO Double-Acting Baking Powder is perfect for all:

- Donuts
- Pancakes
- Waffles
- Cookies

Red Star Non-GMO Double-Acting Baking Powder should be used shortly after mixing due in part to the leavening action occurring on the bench.

**CERTIFICATIONS**

- Non-GMO by Bio-Checked™
- Kosher Parve

**PACKAGING**

Product code 17800:

- 50 lb (22 kg 680 g) multi-walled, poly-lined kraft bag
- 40 bags/pallet

**STORAGE**

- Recommended shelf life of 1 year from production date when unopened, and stored in a cool, dry place
- Do not leave opened product exposed

**TECHNICAL SUPPORT**

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Red Star® is a registered trademark of Lesaffre Yeast Corporation. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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For additional information, to request samples or to place an order, contact:

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