

SINGLE-ACTING BAKING POWDER

17000

DESCRIPTION

Red Star® Single-Acting Baking Powder is a chemical leavening agent formulated to produce maximum leavening action in the oven and only limited gas release during mixing and on the bench.

ADVANTAGES

- Specially suited for applications where refrigeration is desired
- Particularly appropriate where large batches of batter are mixed for bake-off over an extended period

RECOMMENDED USAGE

Red Star Single-Acting Baking Powder may be used in chemically leavened batters where minimal leavening action is desired or required prior to placing in the oven. Use in batters up to 6% by weight of flour 4.8 oz (130 g) Red Star Single-Acting Baking Powder for 5 lb (2 kg 270 g) flour depending on formula used.

CERTIFICATIONS

- Kosher Parve

PACKAGING

Product code 17000:

- 50 lb (22 kg 680 g) 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:

Red Star Yeast Company LLC
7475 West Main Street | Milwaukee, WI 53214
Phone (800) 770-2714