

Document Number: 05098

TECHNICAL DATA SHEET

Version: 3

Product: Red Star Double Acting Baking Powder - Consumer, 17665 TDS [RMT #05098 v3]

Brand: Red Star®

Date: 8/26/2022

Product Description

Red Star® Double Acting Baking Powder is a chemical leavener used in the production of donuts, pancakes, waffles, cookies and biscuits to provide volume.

Regulatory

Red Star® Double Acting Baking Powder is produced from materials that are wholesome and free from extraneous matter. Product is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR. Generally Recognized as Safe based on extensive history of use in food before 1958. 21 § CFR 182.1

Ingredient Statement

Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate.

Allergen Statement

The following procedures are in place to prevent cross-contamination after running product containing allergens: Validated Cleaning Procedures, Production Scheduling, Allergen Training, Raw Material Segregation

Manufacturing Process

Blending, packaging

Usage

Up to 6% by weight of the flour depending on formula used. A level of 5% for cakes produces optimum results. About 15% of the gas is released in mixing and on the bench, the remaining 85% of the gas is released in the oven, this action begins at 104-110° F. This product is not recommended for retarded type batters.

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case	UPC Unit
17665	22.5 lb.	6- 3.75 lb. plastic jugs in a corrugated carton – Closed Case	Powder	1 00 17929 17665 2	0 17929 17665 5

Import / Export Tariff code

2102.30.0000

Product Specifications

Parameter	Specification	Test Method
Activity (as CO ₂)	14 -16.4 cc	AACC 12-10
pH	6.8-7.2	5% Solution pH Meter
Moisture	0.50-5.00 %	AOAC 960.18
Salmonella	Negative / 375 g (Composite 15 – 25 g samples)	AOAC 2013.01

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Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
17665	15.5	9.75	8	0.6	6	13	78	40	48	50	55.5

Shelf Life & Storage

Double Acting Baking Powder has a shelf life of 24 months (<80°F/ 70% RH).

Kosher

Certified Kosher Pareve

Halal

Certified

Packaging

Cardboard canister with plastic lid in corrugated box

Kraft Bag

Recyclable material

Kraft Bag, Cardboard canister, lid and corrugated box

Batch Designation

Blends based on shift

Lot Coding

17665 3.75lb jugs:

An eight digit lot code format PMMDDYYA is used to identify the production line, production date and the production sequence.

Lot P070521A indicates:

First Letter "P" = item was manufactured on production line P

First – Sixth Digits = month, date and year of manufacture (e.g. July 5th, 2021)

Second Letter "A" indicates this is the first product made on production line A.

GMO Statement

Contains GMO ingredients.

USDA Bioengineered Statement

Product contains a GMO which may require BE Labeling per the National Bioengineered Food Disclosure Standard established by USDA per 7 CFR 66.

Organic Statement

Not for use in certified organic products

BSE / TSE

No animal products used in manufacturing process or raw materials.

Preservatives

No preservatives present in product.



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Sterilization

NA

Vegetarian Status

Acceptable for Vegan diets.

Country of Origin

United States

GMPs

21 CFR 117

ISO

No

Gluten Status

Gluten Free

Food Defense Program (Mitigation Strategies)

Facilities are registered with the FDA and follow FDA Guidelines relating to Food Security.

Master File

Not Required

Third Party Audits

SQF

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as guarantee expressed or implied, or as a condition of sale of this product



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NUTRIENT INFORMATION

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	103.8	Total Fibers (g)	0
Calories from Fat	0	Soluble Fibers (g)	0
Moisture (g)	4.5	Insoluble Fibers (g)	0
Protein (g)	0.1	Sodium (mg)	15,773.5
Total Fat (g)	0	Potassium (mg)	0
Saturated Fat (g)	0	Calcium (mg)	835
Unsaturated Fat (g)	0	Iron (mg)	0.1
Trans Fat (g)	0		
Cholesterol (g)	0		
Ash (g)	69.4		
Total Carbohydrates (g)	26.0		
Sugars (g)	0		
Added Sugars (g)	0		

g = gram

mg = milligram

µg = microgram

RE = Retinol Equivalent

NE = Niacin Equivalent

IU = International Units

Data Source: Calculated from ingredient datasheets

Nutrition Facts	
Datos de Nutrición	
2,835 servings per container	
2,835 Raciones por Envase	
Serv. size / Ración	1/8 tsp (0.6g) / 1/8 cda (0.6g)
Amount per serving / Cantidad por ración	
Calories / Calorías	0
% Daily Value / % Valor Diario	
Total Fat / Grasa Total 0g	0%
Sodium / Sodio 95mg	4%
Total Carb. / Carb. Total 0g	0%
Protein / Proteínas 0g	

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Allergens & Sensitizing	Present in Product		Present on Same Line		Present in Facility	
	Yes	No	Yes	No	Yes	No
Milk Products (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Egg Products (mayonnaise, meringue, ovalbumin, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Fish (any type):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Shell Fish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Wheat Products (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Barley Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Rye Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BHA/BHT:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery (root, leaves, stalk):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Chocolate Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FD&C Colors (Yellow #5, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hydrolyzed Animal Protein:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hydrolyzed Plant Protein:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3-MCPD (Monochloropropdiol):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Meat & Meat Derivatives (beef, pork, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Monosodium Glutamate:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Oat Products:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Seeds (cottonseed, poppy, sunflower, mustard, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulfites (added):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>