

Baking powder with Organic Corn Starch

Baking powder with pure cream of tartar, derived naturally from winemaking. It gives your dough a light and airy texture, perfect for making sponge cakes, shortcrust pastry, rolls, cookies, biscuits, waffle batter and much more. The corn starch acts as a separating agent. Dosage: approximately 17 g of baking powder per 500 g of flour.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	983 kj
Calorific value kcal	235 kcal
Carbohydrates	58.5 g
Fibers	0.3 g
Protein	0.1 g
Salt	19.546 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
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Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein