

Baking powder organic 25kg

Designation: baking powder

Description: Baking powder with pure tartar. Pure cream of tartar is produced naturally during the wine-making process. The baking powder gives the dough a fluffy structure and is suitable for making sponge cakes, shortcrust pastry, rolls, cookies, sponge cakes, wafer dough and much more. Dosage: approx. 17 g baking powder per 500 g flour.

Preparation: Dosage: approx. 17 g baking powder per 500 g flour.

Ingredients: corn starch*, Acidifier: monopotassium tart pure tartar powder)(E336), baking agent: sodium bicarbon E500)

* from controlled organic cultivation

Raw food: No

Fairtrade: No

Gluten-free: Yes

Vegan: Yes

Superfood: No

Naturally gluten-free: No

Plastic-free: No

Organic: Yes

Value Pack: No

ECO Control Point: DE-ÖKO-003

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1070 kj
Calorific value kcal	256 kcal
Carbohydrates	63.5 g
Fibers	0.5 g
Protein	0.2 g
Salt	16.587 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein

Example Company

Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
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