



H.K. ADDITIVES & INGREDIENTS

"Always with you... Always caring for you"



BAKING POWDER

Baking powder is a dry chemical leavening agent, a mixture of a carbonate or bicarbonate, a weak acid and is used for increasing the volume and lightening the texture of baking goods. Baking Powder works by releasing carbon dioxide gas into a batter or dough through an acid-base reaction, causing bubbles in the wet mixture to expand and thus leavening the mixture.

It is used instead of yeast for end-products where fermentation flavors would be undesirable or where the batter lacks the elastic structure to hold gas bubbles for more than a few minutes or to speed the production. Because carbon dioxide is released at a faster rate through the acid-base reaction than through fermentation, breads made by chemical leavening are called quick breads.



OUR PACKING



TYPES OF BAKING POWDER

BAKING POWDER - SINGLE ACTING.

Single-acting baking powder reacts when it's mixed with the liquid ingredient in a recipe. Because all the bubbles are produced immediately, it's important to bake the recipe in a pre-heated oven as soon as it's mixed. Similarly, over-mixing can drive off the bubbles, making the recipe fall flat.



BAKING POWDER - DOUBLE ACTING.

Double-acting baking powder releases some carbon dioxide immediately and more upon heating. It's double-acting in that it contains a fast-acting acid that reacts at room temperature and a slow-acting acid that reacts with heat. Most of the carbon dioxide gas is produced during cooking, so double-acting baking powder is more forgiving if a recipe isn't baked immediately.



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ADVANTAGES OF USING BAKING POWDER

Using BAKING POWDER - DOUBLE ACTING results in better shelf life of the product. Use of BAKING POWDER results in Improved Color and Texture of the product. It is used instead of yeast for end-products where fermentation flavors would be undesirable or where the batter lacks the elastic structure to hold gas bubbles for more than a few minutes or to speed the production.

PACKING

- 25 KGS BAGS/BOXES
- 1 KGS PACKING
- 500 GRMS PACKING



APPLICATION AREAS

- CAKES
- BUNS
- BREAD
- MUFFINS
- BISCUITS
- COOKIES
- BROWNIES
- CUP CAKES
- PAN CAKES
- DONUTS

BAKING POWDER- DOUBLE ACTING

SR. NO.	PARAMETERS	RESULT	SPECIFICATION AS PER IS 1159 : 1981	UNIT	METHOD
CHEMICAL & PHYSICAL PARAMETERS					
1	FAT	<0.01	N.S.	g/100g	AOAC 21 ST EDITION
2	CARBOHYDRATES	52.71	N.S.	g/100g	IS 1656 : 2007 (RA 2018)
3	ENERGY	212.44	N.S.	Kcal/100g	IS 14433 : 2007 (RA 2018)
4	PROTEIN	0.4	N.S.	g/100g	IS 7219 : 1973 (RA 2015)
5	SUGAR	<0.1	N.S.	g/100g	IS 6287 : 1985 (RA 2015)
HEAVY METALS					
6	ARSENIC	0.45	MAX 1.1	mg/Kg	BEE/SOP/FDP/044
7	HEAVY METAL AS LEAD	0.42	MAX 10	mg / kg	BEE/SOP/FDP/044
MICROBIOLOGICAL PARAMETERS					
8	E.COLI	ABSENT	N.S.	/ gm	IS 5403:1999 RA 2018
9	COLIFORM	<10	N.S.	cfu/ gm	IS 5401 PART 1: 2012

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The information of chemical / Industrial grade Product given above is set in good faith and for guidance only. Users should conduct their own tests to determine the stability and suitability before consume and as per Govt / Non Govt. law/rules.no legislative liability /responsibility what so ever in any nature on our Company's Part. Not for Fertilizer / Agriculture/ Pesticide use or do not use which is Prohibited By Various Government Department / NGO.