

**Product name:** **BIOREAL Organic baking powder (with pure cream of tartare)**

**Product No.:** **45003.25.5                      45003.06.5                      45003.21.1**  
**45003.21.2                      45003.21.3**

**Description:** Organic baking powder, gluten < 20 ppm

**Application / usage:** 21 g is sufficient for 500 g of flour

**Origin:** Germany

**EG-Code:** DE-ÖKO-003, EU agriculture

**1. Sensory properties:**

<b>Colour:</b>	white
<b>Odour:</b>	no flavour
<b>Taste:</b>	lightly acid
<b>Consistency:</b>	fine powder, free flowing and without any lump

**2. Physical and chemical properties:**

Parameter	Value	Unit	Method
Dry matter	ca. 95	%	Infrared measurement

**3. Packaging / Storage / Shelf life:**

<b>Packaging:</b>	<ul style="list-style-type: none"> <li>- 25 kg in paper bag</li> <li>- 6 x 1 kg cans (paper-plastic-aluminum) in a carton</li> <li>- carton with 10 displays of 10 blisters (3 x 21 g sachets per blister)</li> </ul>
<b>Shelf Life</b>	24 months in unopened original packaging
<b>Remaining period:</b>	12 months
<b>Storage</b>	Store at room temperature and at a dry place (ca. 20°C)

**4. Ingredients:**

Ingredients*:	Country of origin:
Organic corn starch	EU agriculture
Acidifier: E336(i) pure cream of tartare (24,7% Monokaliumtartrat)	
Baking agent: E500(ii) Sodium hydrogen carbonate	

\* details according to European Regulation (EC) No. 1169/2011.  
Possible traces of allergens are not considered.

QUID: not applicable

**5. Nutritional information\*:**

Mean value per 100 g	Value
Energy in kJ / kcal	1004 / 235
Total fat in g	0
- Saturated Fat in g	0
Total Carbohydrates in g	44
- Sugars in g	0
Protein (N x 6,25) in g	0
Salt (calculated) in g	17,5

\* underlie natural variations

**6. Microbiological Information:**

Type of analysis	Value
Total plate count cfu / g	< 10.000
Moulds cfu / g	< 1000
Yeast cfu / g	< 1000
Coliform bacteria cfu / g	< 100
Salmonella	Absent in 25 g

**7. Allergen Information:**

in accordance with Annex II to Regulation (EG) No. 1169/2011

	Allergen contained	Traces possible
Cereals with gluten (wheat, rye, barley, oat, spelt, durum or hybrid strains thereof) such as derivates	-	-
Crustaceans or derivates	-	-
Eggs and derivates	-	-
Fish and derivates	-	-
Peanut and derivates	-	-
Soya and derivates	-	-
Milk, dairy products and derivates (as well as lactose and milk proteins)	-	-
Nut products and derivates	-	-
Celery and derivates	-	-
Mustard and derivates	-	-
Sesame seeds and derivates	-	-
Sulfites (SO <sub>2</sub> , Sulfites, Sulfides)	-	-
Lupin and derivates	-	-
Molluscs and derivates	-	-

This product does not contain any ingredients subject to a specific labelling regarding genetically modified organisms (GMO) in accordance with the European Regulation (EC) No. 1829/2003 and No. 1830/2003.

This product and its packaging comply with the German directives for food and feeding stuffs; also with all following acts coming from the legal side of German foodstuff laws in their present valid version.

This product complies with The European Union Regulation 834/2007 EEC on organic production of agricultural products.

This product complies with the orientation values for pesticide residues drawn through BNN according to L 00.0034(DFG S 19)

The whole information described above is specific to our product. Especially with natural products, variations in composition and consequently in properties are possible. We always try to compensate these variations with adequate measures to maintain the specific properties, but don't recognize any legal claim that way.

All parameters not mentioned in this specification comply with European foodstuffs legislation. In case that German legislation gives stricter limits than the European ones, the German legislation is valid.

Date: 26.04.2021  
Completed / Proofed: Österle / Lamm