

Product Specification

Cream of tartar organic baking powder, without phosphate



Lecker's organic baking powder is the right choice to cook naturally and digestible. Considered without any added phosphate since 1935.

Description:	Organic baking powder
Quality:	Organic
Sensory data:	
Colour:	pure white powder
Structure:	fine, freeflow powder
Taste:	acidity
Odour:	nearly odourless



Nutritional information: (per 100g)

Energy:	1004 KJ / 235 kcal
Fat:	0 g
Of which saturated fatty acids:	0 g
Carbohydrates:	44.0 g
of which sugar:	0 g
Protein:	0 g
Salt:	17.5 g

(The information of nutritional value is an average value and can vary for natural products)

Microbiological data:

Total plate count:	Max. 5.000 cfu /g
Yeast:	Max. 100 cfu /g
Mould:	Max. 250 cfu /g
Coliforms:	Max. 10 cfu /g
Escherichia Coli:	Negative / g
Salmonella:	Negative / 25g



Declaration according to 1169/2011:

Name: Organic baking powder
Ingredients: Organic corn starch (52%), acidulant: cream of tartar (24,7% monopotassiumtartrate), baking agent: sodium bicarbonate (23,3 %).
Recommended Dosage: For a cake with 500g flour it is recommended to use 21g of Lecker's organic baking powder
Storage conditions: Store cool, dry and keep away from odourants.
Shelf life: 2 years from production date
Custom code: 2102 3000

Non-warranty:

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