

FINISHED GOODS SPECIFICATIONS

I. PRODUCT TYPE: Baking powder

II. LABEL:

III. CONTAINER INFORMATION

58001 Cu. Ft. 1.17 Pallet layer 9 Total pallet 45 **58003** 1.38 9

IV. SPECIFIC PRODUCT CODE

Formula # UPC Code Pack/Size Description
5511 58001 6/5lb. Baking powder
58003 8/5lb.

V. PRODUCT DESCRIPTION

Baking powder - Double Acting

VI. INGREDIENT STATEMENT

Sodium bicarbonate, cornstarch, sodium aluminum sulfate, calcium sulfate, monocalcium phosphate.

VII. FILL WEIGHTS

A. Net Weight 30 lbs. 40 lbs.
 B. Gross Weight 31.9 lbs. 42 lbs.

VIII. COLOR STANDARD

White powder

IX. MICROBIOLOGICAL STANDARDS

A. Salmonella Negative
B. Yeast and Mold <100 cfu/g.

X. CHEMICAL STANDARDS

Moisture: less than 2.0%

XI. NUTRITION FACTS

Nutrition Facts Serving Size 1/8 tsp. (0.6g) Servings Per Container 3780 Amount Per Serving			
Calories 0	Ca	lories fro	om Fat 0
% Daily Value*			
Total Fat 0g			0%
Saturated Fat 0g			0%
Cholesterol 0mg			0%
Sodium 80mg			3%
Potassium 0mg			0%
Total Carbohydrate less than 1 gram 0%			
Dietary Fiber 0g			0%
Sugars less than 1 gram			
Protein 0g			
- ŭ			
Vitamin A 0%	•	Vitam	nin C 0%
Calcium 2%	•	Iron C)%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Potassium Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carboh	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 3,500mg 300g 25g	80g 25g 300mg

XII. **HANDLING INSTRUCTIONS:** Stored at room temperature (<70degrees F)

- A. Shipping conditions: Transport of the product shall be under conditions that Will prevent damage to the container. Each pallet of finished product will be wrapped with a minimum of 3 ml. thick protective stretch film.
- B. Storage Conditions: Ideal storage condition is cool, dry storage. Keep product from exposure To moisture and heat.

XIII. SHELF LIFE:

Room temperature – (cool dry storage, ambient temperature) 1 year from date of manufacture.

Revised 2/09