

# INGREDIENT INFORMATION

## NUTRIENT CONTENTS

Product Name: Double Acting Baking Powder

Product Code: 15000, 15010, 17500, 17620

Company: Lesaffre Yeast Corporation

Address: 7475 West Main St Milwaukee, WI 53214

Phone: (414) 615-4085 Fax: (414) 615-4003

Contact Person: Robert E. Biwersi - Director, Quality Assurance

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### TYPICAL ANALYSIS

Information provided on a per 100g 'as is' basis.

Calories: 102

Moisture: <5 g

Protein: .12 g

Ash: 56 g

Carbohydrates: 40 g

♦ *Complex*: 40 g

♦ *Sugars*: g

Vitamin A: 0 µg RE

Vitamin C: 0 mg

Thiamin: 0 mg

Niacin: 0 mg NE

Riboflavin: 0 mg

Fat: .02 g

♦ *Saturated*: - g

♦ *Unsaturated*: - g

♦ *Monounsaturated*: - g

♦ *Polyunsaturated*: - g

♦ *Trans Fatty Acids*: 0 g

Cholesterol: 0 mg

Dietary Fiber: 0 g

♦ *Soluble*: 0 g

♦ *Insoluble*: 0 g

Iron: .809 mg

Calcium: 847 mg

Sodium: 15,663 mg

Potassium: 1.56 mg

Phosphorus: 11,264 mg

g= gram, mg= milligram, µg = microgram, RE  
= Retinol Equivalent, NE = Niacin Equivalent  
and IU= International Units.

Ingredient Statement: Sodium Acid  
Pyrophosphate, Sodium Bicarbonate,  
Cornstarch, Monocalcium Phosphate.

# LESAFFRE YEAST CORPORATION

## ALLERGEN & SENSITIVE COMPONENTS

<b>PRODUCT NAME</b>	<b>RED STAR DOUBLE ACTING BAKING POWDER</b>			
<b>PRODUCT CODES</b>	<b>15000, 15010, 17500, 17620</b>			
<b>ALLERGEN &amp; SENSITIVE COMPONENT</b>	<b>PRESENT IN PROD</b>		<b>PRESENT ON SAME LINE</b>	
	<b>YES</b>	<b>NO</b>	<b>YES</b>	<b>NO</b>
<b>MILK PRODUCTS</b> (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		<b>X</b>	<b>X</b>	
<b>EGG PRODUCTS</b> (mayonnaise, meringue, ovalbumin, etc.)		<b>X</b>		<b>X</b>
<b>FISH</b> any type		<b>X</b>		<b>X</b>
<b>SHELL FISH</b> (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		<b>X</b>		<b>X</b>
<b>TREE NUTS</b> (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		<b>X</b>		<b>X</b>
<b>WHEAT PRODUCTS</b> (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)		<b>X</b>	<b>X</b>	
<b>PEANUTS</b>		<b>X</b>		<b>X</b>
<b>SOYBEAN PRODUCTS</b> (tofu, miso, soy-derived vegetable protein, etc.)		<b>X</b>	<b>X</b>	
<b>BARLEY PRODUCTS</b>		<b>X</b>	<b>X</b>	
<b>BHA, BHT</b>		<b>X</b>		<b>X</b>
<b>CELERY</b> (root, leaves, stalk)		<b>X</b>		<b>X</b>
<b>CHOCOLATE PRODUCTS</b>		<b>X</b>	<b>X</b>	
<b>FD&amp;C COLORS</b> (Yellow #5, etc.)		<b>X</b>	<b>X</b>	
<b>HYDROLYZED ANIMAL PROTEIN</b>		<b>X</b>	<b>X</b>	
<b>HYDROLYZED PLANT PROTEIN</b>		<b>X</b>	<b>X</b>	
<b>3-MCPD ( MONOCHLOROPROPYLDIOL )</b>		<b>X</b>		<b>X</b>
<b>MEAT &amp; MEAT DERIVATIVES</b> (beef, pork)		<b>X</b>		<b>X</b>
<b>MONOSODIUM GLUTAMATE</b>		<b>X</b>		<b>X</b>
<b>OAT PRODUCTS</b>		<b>X</b>	<b>X</b>	
<b>RYE PRODUCTS</b>		<b>X</b>		<b>X</b>
<b>SEEDS</b> (cottonseed, poppy, sesame, sunflower, etc.)		<b>X</b>		<b>X</b>
<b>SULFITES</b>		<b>X</b>	<b>X</b>	

Quest #1: Due to the presence of sensitive components in the product, it is labeled as cornstarch.

Quest #2: The sensitive components are prevented from contaminating the item supplied by brushing down the system and flushing with a starch wash out.

Carole Paasch-Homan  
Lesaffre Yeast QA  
09/11