

**TECHNICAL SHEET**

REF : NAAC04

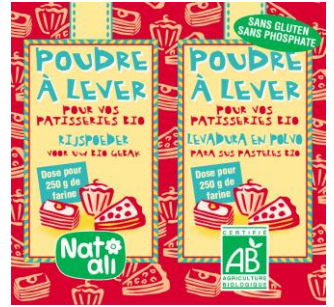
BAKING POWDER

Version : 3

Creation Date : 24/09/09

Revision Date : 11/01/2016

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COMMERCIAL BRAND : NATALI**LEGAL NAME**: Baking powder**CUSTOMS CODE**: 21 02 30 00 00**PRODUCT DESCRIPTION**

The baking powder can be used to make lots of different kinds of organic pastries. The dough rise is produced by simple natural reaction between the 3 ingredients when they are used in good conditions of humidity and heat. The corn starch helps each ingredient to keep its quality. The sodium bicarbonate causes the dough rise by emission of carbon dioxide and guarantees a good digestibility of the product. The acid tartaric accentuates the dough rise and neutralizes the tight bitter taste of the sodium bicarbonate. It's a natural grapes constituent, obtained from marc and deposits of wine.

IMPLEMENTATION

The quantity of one sachet of 7g is recommended for 250g of flour.

The baking powder can be used in all salt and sweet preparations.

Mix the baking powder with the half of the dry flour for a better preparation.

INGREDIENTS

Corn starch*, sodium bicarbonate, natural tartaric acid from wine making.

* *Product from organic farming.*

QUALITY COMMITMENTS**Certified Product FR-BIO-01**

No GMO and no ionization treatment in accordance with the CE 834/2007 regulation related to production and labeling of organic products.

Certified gluten free and phosphates free.



Origin of raw materials: EU/Non UE (Corn starch: Austria)

Origin of the last transformation: France

PHYSICO-CHEMICAL PARAMETERS

Aspect: powder

Color: white

Smell: no specific smell

PRESERVATION

Shelf date at production: **24 months**

Shelf date at delivery: **15 months** minimum at delivery

Room temperature storage in a dark place. Store the sachet well closed after opening in a dry place.

The information on the present form are provided for information purpose only and cannot establish a contractual commitment.

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PACKAGING

Type	Net Weight (SU)	Gross Weight (SU)	Barcode (Sale Unit)	Display (lxWxH)	Box (lxWxH)	Boxes/Layer (lxWxH)	Layers/Pallet (lxWxH)
Sachet 110x120mm	2x7g	17g	3176800 001268	x30 SU/display 120x120x110	12 displays/box 230x385x250mm	10 boxes/layer 800x1200x250mm	x5 layers 800x1200x1250mm
Sachet 150x120mm	50g	54g	3176800 001282	x15 SU/ display 120x120x150mm	12 displays /box 320x390x265mm	9 boxes/layer 1000x1200x265mm	x5 layers 800x1200x1250mm
Doypack bag	500g	504g	3176800 001275	-	10 SU/box 320x250x180mm	10 boxes/layer 800x1200x180mm	x5 layers 800x1200x1250mm
Bag	5kg	-	-	-	2 SU/box 330x255x190mm	10 boxes/layer 800x1200x190mm	x5 layers 800x1200x1250mm

NUTRITIONAL INFORMATION

ALLERGENS

For 100g of flour:

Energy: 761 kJ / 179 kcal
Fats: < 0.05g - *saturated fats*: <0.1g
Carbohydrates = 45g - *sugars*: <0.5g
Proteins: <0.5g
Salt : 0.04g

	Yes	No	Traces
Gluten		x	
Egg		x	
Fishes		x	
Shellfish		x	
Peanuts		x	
Soya		x	
Milk		x	
Nuts		x	
Celery		x	
Mustard		x	
Sesame		x	
Sulphites		x	
Lupin		x	
Mollusks		x	

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