PORTFOLIO
FOOD RESEARCH LAB

BAKING POWDER
Baking powder has wide-ranging use in the manufacture of baking products (such as biscuits, cakes, and various oven goods to impart to them an open or leavened texture) as a chemical leavened of flour. Because of the acid reacting portion on sodium bicarbonate (Soda), the efficiency of the baking powder depends on the amount of carbon dioxide it releases on wetting, as per the Indian standard specification (IS:1159 1981), a minimum of 12 percentage carbon by weight should be given or baking powder shall yield not less than 10 percent of its weight (Parts per Million by Weight) of carbon dioxide (Part 5.10, Other Food Product and Ingredients, Regulations 5.10.1. Baking Powder. P. 447, Food Safety and Standard Regulation, 2011).

The constituents of baking powder are (i) sodium bicarbonate, (ii) edible starch, and (iii) an acid reacting part (like anyone or in the combination of sodium-acid pyrophosphate with or without mono-calcium phosphate, sodium aluminium sulphate (SAS) and/or monocalcium phosphate (MCP), mono-acid calcium phosphate with or without dicalcium orthophosphate, potassium hydrogen tartrate or tartaric acid, or a mixture of both and anhydrous sodium aluminium sulphate). The combination of SAS and MCP is referred as a double acting baking powder as it liberates a certain amount of the available carbon dioxide in the batter stage while also releasing a substantial amount thereafter in the baking stage. The baking powder shall be free from soil, inserts or fungal contamination and adulterants in the form flowing white and doorless power.
The constituents are finely coated, thoroughly mixed. They are packed as outer packing material in LDPE pouches with duplex board cardboard that may avoid the instruction of ambient moisture into the product.

The equipment requires by standard machinery manufacture of baking powder is suitable ability sieve, ribbon blender, packaging region.
ABOUT FOOD RESEARCH LAB

Food Research Lab R&D is the unit of Guires. With years of experience in research especially in medical device and pharmaceutical regulations, scientific publications and clinical trials, the company has now ventured into food research and formed a separate unit, under the brand name of ‘Food Research Lab’ that will drive food forward. Food Research Lab brings together the latest in food processing equipment, expert food scientists, chefs, nutritionists and partners from across the globe to help food companies and entrepreneurs get their products to market quickly and effectively.

Food Research Lab makes your dream concept into a commercial product as we have strong knowledge of ingredients, processing techniques, and we can bring them all together to help you make the right decisions. Our Services includes New Product Development, Pilot R&D Full scale manufacturing. Our Lab & our manufacturing unit is registered under FSSAI & FDA licensed.

CONTACT

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