

SPAUDA

Double acting baking powder

Manufactured by **Productos Mexicanos S.A. de C.V.**

Distributed by **HOUSTON** INGREDIENTS INC.

DESCRIPTION

SPAUDA Baking Powder is a uniform good quality, double acting chemical leavening agent which makes dough lighter and increases the volume of baked products.

INGREDIENTS

Sodium Bicarbonate, Sodium Aluminum Sulfate, Corn Starch, Calcium Sulfate, Monocalcium Phosphate.

SUGGESTED APPLICATIONS

SPAUDA Baking Powder is recommended in all recipes where the use of baking powder is indicated, such as cakes, pancakes, waffles, flour tortillas, biscuits, etc.

RECOMMENDED AMOUNTS

For Bakery :

Use up to 4% * of the total weight of the flour in cities under 6500 ft. above sea level.

Use up to 3% * of the total weight of the flour in cities over 6500 ft. above sea level.

For Flour Tortillas :

Use from 1.2 to 2% * of the total weight of the flour in cities under 6500 ft. above sea level.

* These amounts can vary depending on the recipes.

FUNCTIONS

SPAUDA Baking Powder helps loosen and rise the dough by means of the CO₂ that is released in the chemical reaction of the Sodium Bicarbonate (alkaline ingredient) with the Monocalcium Phosphate and the Sodium Aluminum Sulfate (acid salt). This chemical reaction takes place in two stages, which gives SPAUDA its double leavening action. At the first stage, during mixing the Monocalcium Phosphate reacts with the Sodium Bicarbonate, when moisture is present. In the second stage, when the dough is at the oven, the Sodium Aluminum Sulfate reacts with the Sodium Bicarbonate. The Corn Starch and the Calcium Sulfate work like insulating elements that maintain the active ingredients separated, and they also standardize the Baking Powder's strength.

The final result is a more digestible, good volume baked product, with a smooth, tender and shiny crumb.

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(CO²) RELEASE

We can determine the strength of the Baking Powder by measuring the amount of (CO²) released during the reactions. SPAUDA Baking Powder releases between 16.0 and 17.8 %. Taking this release as the 100% available CO², 13 to a 17 % comes from the first action (reaction in cold mix), and the rest 87 to 83 % comes from the second action (reaction in hot oven).

**For analysis methods: see methods 8.001 – 8.004 of the Official Methods of Analysis of the Association of Official Analytical Chemists, 15th Edition, 1990.*

MOISTURE

The free moisture content is between 0.45 and 1.5 %

GRANULATION: Granulation is 80 % minimum through USBS R 100

pH: The pH of the SPAUDA Baking Powder, measured in aqueous solution to 10 % is 7.7 – 8.0

STORAGE

Store in a cool, dry place since heat and moisture are harmful and should be avoided. If there's some product remaining, securely close the bag. Avoid storage next to non-food products such as detergents and insecticides.

CODING: Julian Code Date (Year, Day) 1143 = May 23, 2001

PACKAGING

50 lbs. or 33 lbs multiwall bags

10 lbs or 5 lbs bags

ADVANTAGES

Due to the perfect balance of its ingredients, baking with SPAUDA Baking Powder makes possible that the dough don't have to be immediately baked, offering the opportunity to leave the rest up to some hours after the mix is done without losing its rising strength.

SHELF LIFE STORAGE

Unopened bags may be stored up to 18 months from code date, when kept in a cool dry place.