Document Number: 05093 TECHNICAL DATA SHEET

Version: 1

Product: Red Star Angel Cream, TDS 14615 [RMT #05093 v1] - Consumer

Brand: Red Star® Date: 6/25/2022

Product Description

Red Star Angel Cream is a blend designated specifically for use in Angel Food and other foam cake production as a replacement for Cream of Tartar. Angel Cream increases volume and provides uniform texture. Since Angel Cream is formulated for a specific function, it should not be used with a soda to form a baking powder. The release of carbon dioxide from such a blend would normally be too fast.

Regulatory

Red Star Angel Cream is produced from materials that are wholesome and free from extraneous matter. Product is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR. The components have GRAS status according to 21 CFR 184.1230 Calcium sulfate, 21 CFR 182.1217 Calcium phosphate, 21 CFR 184.1009 Adipic acid, and 21 § CFR 182.1 with the extensive history of use of corn starch in food before 1958.

Ingredient Statement

Calcium Sulfate, Monocalcium Phosphate, Adipic Acid, Corn Starch.

Allergen Statement

The following procedures are in place to prevent cross-contamination after running product containing allergens: Validated Cleaning Procedures, Production Scheduling, Allergen Training, Raw Material Segregation

Manufacturing Process

Blending, packaging

Usage

Use as an acid source at a 1:1 replacement for cream of tartar. Maximum recommended usage 5.0% of flour weight

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case	UPC Unit
14615	22.5 lb	6- 3.75 lb. plastic jugs in a corrugated carton	Powder	1 00 17929 14615 0	0 17929 14615 3

Import / Export Tariff code

2102.30.0000 Prepared baking powders

Product Specifications

Parameter	Specification	Test Method
Salmonella	Negative / 375 g	AOAC 2013.01
	(Composite 15 – 25 g samples)	

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Package / Pallet Dimensions

Item	Case			Pallets							
	L	W	H	Cu.	Tiers	Units/	Cases/	L	W	Н	Cu.
	Inches		Feet		Tier	Pallet		Inches	}	Feet	
14615	15	9.5	8	0.6	6	13	78	40	48	50	55.5

Shelf Life & Storage

Red Star Angel Cream has a shelf life of 24 months (<80°F/70% RH)

Kosher

Certified Kosher Pareve

Halal

Certified

Packaging

Plastic jugs in a corrugated carton

Recyclable material

Kraft Bag, Cardboard canister, lid and corrugated box

Batch Designation

Blends based on shift

Lot Coding

Item 14615: P013118A
P = production line
01 = Month (Jan)
31 = Day (31st)
18 = Year (2018)

A = sequence on production line

GMO Statement

Contains GMO ingredients.

USDA Bioengineered Statement

Product contains a GMO which may require BE Labeling per the National Bioengineered Food Disclosure Standard established by USDA per 7 CFR 66.

Organic Statement

Not for use in certified organic products

BSE / TSE

No animal products used in manufacturing process or raw materials.

Preservatives

No preservatives present in product.

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Sterilization

NA

Vegetarian Status

Acceptable for Vegan diets.

Country of Origin

United States

GMPs

21 CFR 117

ISO

No

Gluten Status

Gluten-free

Food Defense Program (Mitigation Strategies)

Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security.

Master File

Not Required.

Third Party Audits

SQF

Food Safety Plans and Preventive Controls

Product contains calcium sulfate which has been known to contain Salmonella. There is no kill step in the processing of the calcium sulfate or the baking powder. The FDA does not consider pathogen testing to provide 100% assurance of the absence of pathogen, so customers using wheat flour must consider the risk as part of their Hazard Analysis and Risk Based Preventive Control Program per 21 CFR 117.

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as guarantee expressed or implied, or as a condition of sale of this product.

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NUTRIENT INFORMATION

NUTRITIONAL INFORMATION (Approx. / 100 grams)						
Calories	47.9	Total Fibers (g)	0			
Calories from Fat	0	Soluble Fibers (g)	0			
Moisture (g)	11.0	Insoluble Fibers (g)	0			
Protein (g)	0	Sodium (mg)	0.4			
Total Fat (g)	0	Potassium (mg)	0			
Saturated Fat (g)	0	Calcium (mg)	17,345.0			
Unsaturated Fat (g)	0	Iron (mg)	0			
Trans Fat (g)	0					
Cholesterol (g)	0					
Ash (g)	74.5					
Total Carbohydrates (g)	14.5					
Sugars (g)	0					
Added Sugars (g)	0					

g = gram

mg = milligram RE = Retinol Equivalent μ cg = microgram NE = Niacin Equivalent IU = International Units

Data Source: Calculated from ingredient datasheets

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Date: 6/25/2022	
Nutrition Fac	ts
Datos de Nut	rición
2,835 servings per container 2,835 Raciones por Envase	
Serv. size / Ración 1/8 tsp (0.6g)	/ 1/8 cdta (0.6g)
Amount per serving / Cantidad por ración	
Amount per serving / Cantidad por ración Calories / Calorías	0
Calories / Calorías	Q Ilue / % Valor Diario
Calories / Calorías	Q alue / % Valor Diario 0%
Calories / Calorías % Daily Va	
Calories / Calorías % Daily Va Total Fat / Grasa Total 0g	0%
Calories / Calorías % Daily Va Total Fat / Grasa Total 0g Sodium / Sodio 0mg	0% 0%

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Allergens & Sensitizing	Present in Product Yes No		Present on Same Line Yes No		Present in Facility Yes No	
Milk Products (butter, casein, cheese, whey, nougat, malted		V		V	▼	
milk, sour cream, yogurt, etc.):						
Egg Products (mayonnaise, meringue, ovalbumin, etc.):		~		~	V	~
Fish (any type):		✓		▽		~
Shell Fish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):		V		V		~
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):		V		V	V	
Wheat Products (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):		V		✓	V	
Peanuts:		<u></u>	Г	V	V	Г
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.):		V	⊽		⊽	
Barley Products:		<u>~</u>	Г	V	Г	V
Rye Products:	Г	<u>~</u>		V		<u>~</u>
BHA/BHT:		<u>~</u>		<u></u>		<u>~</u>
Celery (root, leaves, stalk):		∀		V		✓
Chocolate Products:		V		<u>~</u>		<u>~</u>
FD&C Colors (Yellow #5, etc.):		▽		V		✓
Hydrolyzed Animal Protein:		V		<u>~</u>		✓
Hydrolyzed Plant Protein:		∀		V		<u>~</u>
3-MCPD (Monochloropropldiol):		<u>~</u>		<u></u>		<u>~</u>
Meat & Meat Derivatives (beef, pork, etc.):		<u>~</u>		<u></u>		<u>~</u>
Monosodium Glutamate:		▽		V		V
Oat Products:		V		V		<u>~</u>
Seeds (cottonseed, poppy, sunflower, mustard, etc.):		V		V	П	<u>~</u>
Sesame:		V		V		<u>~</u>
Sulfites (added):		✓		✓		V