

**PRODUCT INFORMATION**

**SINGLE ACTING OLD TIME  
BAKING POWDER  
2405**

Document No: 31BM034	Date: 04/18/2019	Revision No: 7	Page 1 of 13
AB Mauri Food Inc. 4240 Duncan Ave, Suite 150 St. Louis, MO 63110 www.abmna.com	800-772-3971 Client Service	Because of the numerous factors affecting results, all of our products are sold with the understanding that consumers make their own test to determine suitability of our products. Statements contained herein should not be construed as representations, guarantees or warranties, expressed or implied, of any kind.	

**SINGLE ACTING OLD TIME BAKING POWDER**

AB Mauri Bakery Ingredient product code 2405.

**DESCRIPTION:** AB Mauri Single Acting Old Time Baking Powder is a specially formulated chemical leavener designed to:

- Provide a delayed gassing activity for products that require long processing times
- Provide strong gassing power during baking for products that require minimal gas activity prior to entering oven
- Improve the eating quality by imparting a light textured product

**APPLICATIONS & USAGE:** AB Mauri Single Acting Old Time Baking Powder is recommended for use in Pizza, Tortilla, Pancake mixes, frozen/refrigerated products and products where delayed gas release is desired. Suggested usage levels based on 100-lbs. flour are:

- Pizza 2.0 - 6.0%
- Tortilla 0.3 - 3.0%
- Pancake 4.0 - 8.0%
- Frozen/Refrigerated 10 - 15% higher baking powder levels than standard baked products.

**INGREDIENTS:** Corn starch, sodium aluminum phosphate, sodium bicarbonate

**SPECIFICATIONS:**

Color	White to off-white
Form	Powder, free flowing
Gassing Activity Total CO2	16.0% min
pH	6.5 – 7.5
Particle Size:	
On US Screen #20	5% maximum
On US Screen #120	15% maximum

**PACKAGING:**

Product Code 2405                      50 lb (22.6 kg.) poly lined bag

**STORAGE:** Shelf life of nine months can be obtained when stored sealed in a cool, dry area.

**KOSHER:** This product is certified Kosher.

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**BIOENGINEERING/GENETIC ENGINEERING\* STATEMENT:** The raw materials present in this product that are derived from agricultural crop are sourced and derived from non-engineered or non-genetically engineered sources, with the exception of corn starch which is derived from a bioengineered or genetically engineered agricultural crop corn.

\*The terms “genetic engineering” and “(non-)genetically engineered” shall have the meanings given to such terms in the U.S. Food and Drug Administration’s “Guidance for Industry: Voluntary Labeling Indicating Whether Foods Have or Have Not Been Derived from Genetically Engineered Plants” and the Canadian General Standard Board’s National Standard, “Voluntary Labeling Indicating Whether Foods Have or Have Not Been Derived from Genetically Engineered Plants.”

Should you have any questions about this Bioengineering or Genetic Engineering Statement, feel free to submit your questions via our website at [www.abmna.com/contact](http://www.abmna.com/contact), and an AB Mauri representative will respond to your questions.

Note: all customers should contact and rely upon their legal representatives to provide direction on the proper and lawful labeling of their products using this AB Mauri product.

**ORGANIC STATEMENT:** This product is not suitable for use in organic products. Please consult your legal department on the labeling of your final bakery product.

**FDA BIOTERRORISM REGISTRATION:** AB Mauri is compliant with all aspects of FDA’s regulations and has registered with the FDA all of our food manufacturing and warehouse facilities that produce or hold food intended for consumption within the United States in accordance with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Bioterrorism Act) and the Food and Drug Administration’s regulations (21 CFR Part 1 Subpart H). This includes the registration of food facilities and maintenance of records.

We also require our suppliers to assure their compliance with the provisions of the Bioterrorism act and FDA’s regulations to ensure all our raw materials are similarly compliant.

AB Mauri values the partner relationship with its customers. If you have any questions, please feel free to contact us.

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**SINGLE ACTING OLD TIME BAKING POWDER**

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**COUNTRY OF ORIGIN:** Food Safety is high priority at AB Mauri. As a global food company, we source raw materials and finished products from various countries throughout the world. Suppliers' production and food safety programs are reviewed and audited prior to purchase to ensure safe supply of their products to our plants. These steps, along with precautions during the production and packaging of our final products, assure products delivered to our customers are considered safe and wholesome.

Please be advised that Single Acting Old time Baking Powder is manufactured by AB Mauri in Greenville, Texas, USA.

**LIABILITY DISCLAIMER:** AB Mauri makes representations, warranties, covenants, and guarantees about this product under AB Mauri's Terms and Conditions of Sale, in AB Mauri's Continuing Product Guarantee, or in a mutually executed written agreement between the parties. Because of numerous factors outside of AB Mauri's control that can affect a customer's results in using this product, customers are solely responsible for determining whether this product is fit for the customers' ordinary and particular uses, and the customer is responsible for the results it obtains when using this product. Nothing contained in this product booklet shall be construed as AB Mauri's express representations, warranties, covenants, or guarantees about this product. AB Mauri disclaims all express warranties and all implied warranties available under applicable laws or at common law, including without limitation, the implied warranties of merchantability, non-infringement, fitness for particular purpose, and course of dealing or trade.

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**SINGLE ACTING OLD TIME BAKING POWDER  
ALLERGEN AND FOOD SENSITIVITY INFORMATION**

**Ingredients:** Corn starch, sodium aluminum phosphate, sodium bicarbonate.

	Column I	Column II	Column III	Column IV
<i>Component</i>	Present in the product	Provide specific food source in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant
Crustaceans/Shellfish	NO	N/A	NO	NO
Fish Products	NO	N/A	NO	NO
Egg Products	NO	N/A	NO	NO
Milk and Dairy Products	NO	N/A	NO	NO
Soy Products	NO	N/A	NO	NO
Peanut Products (Includes peanut oil)	NO	N/A	NO	NO
Tree Nuts	NO	N/A	NO	NO
Wheat Products	NO	N/A	NO	YES
Barley Products	NO	N/A	NO	NO
Oat Products	NO	N/A	NO	NO
Rye Products	NO	N/A	NO	NO
Triticale Products	NO	N/A	NO	NO
Kamut Products	NO	N/A	NO	NO
Spelt Products	NO	N/A	NO	NO
Safflower Products	NO	N/A	NO	NO
Sesame Seeds	NO	N/A	NO	NO
Corn Products	YES	Corn Starch	YES	YES
Sulfites (List ppm)	NO	N/A	NO	YES
BHA	NO	N/A	NO	NO
BHT	NO	N/A	NO	NO
Tocopherols	NO	N/A	NO	NO
FD&C Colors	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
Hydrolyzed Plant Protein	NO	N/A	NO	NO
Mustard Seeds	NO	N/A	NO	NO

**NOTE:** Refined oils are considered non-allergenic substances. (The FDA Food Allergen Labeling and Consumer Act of 2004).

Effective procedures are in place to avoid cross contamination of the product with the allergens not present in the product but noted in Columns III and IV.

**SINGLE ACTING OLD TIME BAKING POWDER  
NUTRITIONAL INFORMATION**

The results below are typical and are reported on a “per 100 gram basis.”

Nutrients	Per 100g	Nutrients	Per 100g
<b>Basic Components</b>		Vitamin B2 (mg)	0
Calories (kcal)	116.69	Vitamin B3 - Niacin Equiv (mg)	0
Calories from Fat (kcal)	0	Vitamin B6 (mg)	0
Calories from SatFat (kcal)	0	Folate, DFE (mcg DFE)	0
Fat (g)	0	Folic Acid (mcg)	0
Saturated Fat (g)	0	Vitamin B12 (mcg)	0
Poly Fat (g)	0	Biotin (mcg)	0
Mono Fat (g)	0	Pantothenic Acid (mg)	0
Trans Fatty Acid (g)	0	<b>Minerals</b>	
Cholesterol (mg)	0	Sodium (mg)	9782.36
Carbohydrates (g)	30.67	Fluoride (mg)	0
Total Sugars (g)	0	Calcium (mg)	1.73
Added Sugar (g)	0	Iron (mg)	0.03
Protein (g)	0	Potassium (mg)	1.67
Water (g)	9.67	Phosphorus (mg)	8599.21
Ash (g)	59.66	Iodine (mcg)	0
Dietary Fiber (2016) (g)	0	Magnesium (mg)	0.78
Soluble Fiber (2016) (g)	0	Zinc (mg)	0.00
Insoluble Fiber (2016) (g)	0	Selenium (mcg)	0
<b>Vitamins</b>		Copper (mg)	0.03
Vitamin D - mcg (mcg)	0.42	Manganese (mg)	0.03
Vitamin A - RAE (mcg)	0	Chromium (mcg)	0.01
Beta-Carotene (mcg)	0	Molybdenum (mcg)	0
Vitamin C (mg)	0.32	Chloride (mg)	0
Vitamin E - Alpha-Toco (mg)	0	<b>Other Nutrients</b>	
Vitamin K (mcg)	0	Sugar Alcohol (g)	0
Vitamin B1 (mg)	0	Choline (mg)	0

**Note:** Nutritional information reported is calculated through Genesis R&D and is based on information provided by ingredient suppliers.

**SINGLE ACTING OLD TIME BAKING POWDER  
LOT CODE BREAKDOWN AND  
PACKAGE / PALLET CONFIGURATION**

**LOT CODE EXAMPLE:**

Twelve Digit Alpha-numeric lot code: i.e. A021419Cxxxx

To be read as follows:

A	Manufacturing Plant
021419	Manufacturing Date (mo, day, yr)
C	Manufacturing Line
xxxx	Product Code

**PACKAGE / PALLET CONFIGURATION:**

Product Category	Leaveners
Product Name	Single Acting Old Time Baking Powder
Product Code #	2405
Lot Code	GMMDDYYB####
Shelf Life (in months)	9
Cubic Feet (Bag)	1.33
Length (Inches)	21.5
Width (Inches)	19.5
Height (Inches)	5.5
Units per Cs/Bag	1
Net Package Size (Lbs)	50
Gross Package Weight (Lbs)	51
Net Pallet Weight (Lbs)	2500
Gross Pallet Weight (Lbs)	2605
Pallet Cubic Feet	45.56
Pallet Length (Inches)	48
Pallet Width (Inches)	40
Pallet Height (Inches)	41
Amount per Row	5
# of Rows per Pallet	10
Package per Pallet	50
Pallet Type	Grade A

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**SINGLE ACTING OLD TIME BAKING POWDER  
PACKAGING ARTWORK**

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**OLD TIME BAKING POWDER**  
**Single Acting**

Product Code

**2405**

50 lb (22.6 kg)

Ingredients: corn starch, sodium aluminum phosphate, sodium bicarbonate



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**SINGLE ACTING OLD TIME BAKING POWDER  
SAFETY DATA SHEET**

**1. CHEMICAL PRODUCT AND COMPANY IDENTIFICATION**

Product Identifier: AB Mauri Single Acting Baking Powder  
 General Use: AB Mauri Single Acting Baking Powder is a specially formulated chemical leavener designed to provide a delayed gassing activity for products with long processing times and to provide strong gassing activity during baking.  
 Product Code: 2405  
 Chemical Family: Chemical Leaveners

**MANUFACTURER:**

AB Mauri Food, Inc.  
 4240 Duncan Ave., Suite 150  
 St. Louis, MO 63110

**EMERGENCY TELEPHONE NUMBERS:**

During Regular Business Hours +1-314-392-0800  
 Hours: 8:00 AM – 5:00 PM CST  
 After Regular Business Hours +1-800-772-3971

**2. HAZARDS IDENTIFICATION**

**EMERGENCY OVERVIEW**

**PHYSICAL APPEARANCE:** White to off-white powder

**IMMEDIATE CONCERNS:** Poses little or no immediate hazard.

**POTENTIAL HEALTH EFFECTS**

**EYES:** Dust may irritate eyes.

**SKIN:** May cause skin irritation.

**INGESTION:** May irritate gastrointestinal tract.

**INHALATION:** May be irritating to respiratory tract.

**SIGNS AND SYMPTOMS OF OVEREXPOSURE**

**EYES:** Dust, in high concentrations, may cause irritation.

**SKIN:** Dust, in high concentrations, may cause irritation.

**INGESTION:** Dust, in high concentrations, may cause irritation.

**INHALATION:** Dust, in high concentrations, may cause irritation.

**ACUTE EFFECTS:** Nuisance dust, may cause unpleasant deposits in nasal passages or slightly obstruct vision.

**ROUTES OF ENTRY:** Skin, eye, respiratory contact

**TARGET ORGANS:** None known

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**3. COMPOSITION/INFORMATION ON INGREDIENTS**

Sodium aluminum phosphate acidic	CAS Registry #
Sodium hydrogen carbonate	7785-88-8
Corn starch	144-55-8
	9005-25-8

Percentage of Ingredients is considered a trade secret

**4. FIRST AID MEASURES**

- EYES:** Hold eyelids apart and flush eyes with plenty of water for at least 15 minutes.
- SKIN:** Wash with soap and water.
- INGESTION:** If conscious, give large amounts of water to dilute stomach contents. Get medical attention.
- INHALATION:** Remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention.
- NOTES TO PHYSICIAN:** Treat symptomatically and supportively.

**5. FIRE FIGHTING MEASURES**

- Flashpoint and Method:** Not Applicable
- Autoignition Temperature:** Not Applicable
- FLAMMABLE CLASS:** Not flammable.
- GENERAL HAZARD:** As in any fire, wear self-contained breathing apparatus pressure-demand, (MSHA/NIOSH approved or equivalent) and full protective gear.
- EXTINGUISHING MEDIA:** Use extinguishing media appropriate for surrounding fire.
- EXPLOSION HAZARDS:** None known
- FIRE FIGHTING EQUIPMENT:** Water spray, carbon dioxide, dry chemical as appropriate for surrounding fire and materials.

**6. ACCIDENTAL RELEASE MEASURES**

- GENERAL PROCEDURES:** Clean up spills immediately, observing precautions in Protective Equipment section. Vacuum or sweep up material and place in a disposal container. Wear a self-contained breathing apparatus and appropriate personal protective equipment. After removal, flush contaminated area thoroughly with water. Avoid runoff into storm sewers and ditches which lead to waterways.

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SAFETY DATA SHEET**

**7. HANDLING AND STORAGE**

**GENERAL PROCEDURES:** Wash thoroughly after handling. Use with adequate ventilation. Minimize dust generation and accumulation. Avoid contact with eyes, skin, and clothing. Avoid ingestion and inhalation.

**HANDLING:** Minimize dust generation and accumulation.

**STORAGE:** Store in a cool dry place. Store in a tightly closed container.

**8. EXPOSURE CONTROLS/PERSONAL PROTECTION**

**ENGINEERING CONTROLS:** Use adequate ventilation to keep airborne concentrations low.

**PERSONAL PROTECTION**

**EYES AND FACE:** Wear appropriate protective eyewear or chemical safety glasses.

**SKIN:** Wear appropriate protective gloves to prevent skin exposure.

**RESPIRATORY:** A respiratory protection program that meets OSHA 1910.134 and ANSI Z88.2 requirements must be followed whenever workplace conditions warrant a respirator's use.

**PROTECTIVE CLOTHING:** Wear appropriate protective clothing to prevent skin exposure.

**9. PHYSICAL AND CHEMICAL PROPERTIES**

**Physical State:** Solid

**Odor:** Odorless

**Appearance:** Powder

**Color:** White to off-white

**pH:** Not Determined

**Percent Volatile:** Not Applicable

**Vapor Pressure:** Not Applicable

**Solubility in Water:** Soluble

**10. STABILITY AND REACTIVITY**

**STABLE:** Yes

**HAZARDOUS POLYMERIZATION:** No

**STABILITY:** Stable.

**POLYMERIZATION:** Has not been reported.

**CONDITIONS TO AVOID:** Avoid moisture and high temperatures.

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HAZARDOUS DECOMPOSITION: Upon decomposition, may form carbon monoxide, carbon dioxide, and phosphorus oxides.

INCOMPATIBLE MATERIALS: No data available

**11. TOXICOLOGICAL INFORMATION**

CARCINOGENICITY:

IARC: Not listed  
NTP: Not listed  
OSHA: Not listed

**12. ECOLOGICAL INFORMATION**

Not Available

**13. DISPOSAL CONSIDERATIONS**

DISPOSAL METHOD: Dispose of in manner consistent with federal, state, and local regulations. Not listed as a material banned from land disposal.

**14. TRANSPORT INFORMATION**

DOT (DEPARTMENT OF TRANSPORTATION)

Technical Name: Baking powder  
Hot Hazard: No  
Combustible Class: No

**15. REGULATORY INFORMATION**

UNITED STATES

SARA TITLE III (SUPERFUND AMENDMENTS AND REAUTHORIZATION ACT)

311/312 Hazard Categories: Not listed

313 Reportable Ingredients: Not listed

CERCLA (COMPREHENSIVE RESPONSE, COMPENSATION, AND LIABILITY ACT)

CERCLA Regulatory: Not listed

TSCA (TOXIC SUBSTANCE CONTROL ACT)

TSCA Regulatory: Listed on the TSCA Inventory.

TSCA Status: TSCA Test Submission (TSCATS) Data Base

RCRA STATUS: Not listed

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**SAFETY DATA SHEET**

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CANADA  
CANADIAN ENVIRONMENTAL PROTECTION ACT:  
Listed on DSL/NDSL list

**16. OTHER INFORMATION**

**NFPA CODES**

Fire: 0      Health: 1      Reactivity: 0

**MANUFACTURER DISCLAIMER:**

**PRODUCT IS FOOD GRADE AND IS MANUFACTURED UNDER UNITED STATES FOOD AND DRUG ADMINISTRATION REGULATIONS.**

The information contained herein is complete and accurate to the best of our knowledge based upon the information currently available to us. AB Mauri uses many sources and references in gathering this information. AB Mauri cannot guarantee completeness or accuracy of this information and such information should be used only as a guide. AB Mauri disclaims all liability for handling or use of the above product. Date of preparation or last revision given in footer below.

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