



Name of Material	:	Baking Powder [E 500]
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical State	Powder	
02	Color	White	
03	Moisture	Max: 3	
04	P ^H (10% solution)	7± 0.5	
05	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	

Remarks	
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Decision	<input type="checkbox"/>	Accepted	<input type="checkbox"/>	Rejected
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Tested By **Checked By** **Approved By**

Other Related Information

Name of Material	Baking Powder [E 500]
Others Name	NA
Chemical Composition	NA
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<p>Bread Enzymes:</p> <ul style="list-style-type: none"> - Most relevant breadmaking enzymes are amylases [flour standardizers, anti staling agents] - Proteases [dough improvers] - Hemicellulosases [dough improvers] - Lipases [dough improvers, anti staling agents] - Glucose oxidase [dough improver] - Amylase – break down the starch in flours into simple sugars. Thereby letting yeast ferment quickly. Malt is a natural source of amylase. - Protease – improves extensibility of the dough by degrading some of the gluten. - Lipoxygenases – oxidizes the flour.
Function in Food Process	<ul style="list-style-type: none"> - Food additives combined with flour to improve baking functionality. - Baking Powder is a mixed blend of food acids of which there are several types and Bicarbonate of Soda with starch added to prevent the Baking Powder from lumping during storage. - During the baking process the acid ingredients and the baking soda contained in the baking powder are dissolved in the liquid forming carbon dioxide gas. - None of the acid or the soda remains in the finished product, because they neutralize each other.