
	Product specification baking powder organic 25kg		
	Doc.-no. 891	Version: 03	Date: 08.04.2026

Product details	
Article number	20653
Supplier (Specification only valid for goods from this supplier)	73448
Product name	baking powder organic 25kg
Legal name	baking powder
Country of processing	Germany
Country of origin (for this article all possible origins are shown)	other origins possible due to availability
Agricultural origin	EU-agriculture
Product description	Baking powder with cream of tartar from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	
Customs tariff number	21023000
List of ingredients	corn starch*, Acidifier: monopotassium tartrate (pure tartar powder)(E336), baking agent: sodium bicarbonate (E500) *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	Dosage: approx. 17 g baking powder per 500 g flour.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	

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Further product characteristics	
Vegan	Yes
Raw food*	not specified
Gluten free (< 20 ppm) according to analysis	Yes
Superfood	No
<p>**"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.</p>	
Average nutritional information per 100g	
Energy (kJ / kcal)	1072 / 256
Fat (g)	0.0
of which saturates (g)	0.0
Carbohydrate (g)	63.5
of which sugars (g)	0.0
Fibre (g)	0.5
Protein (g)	0.2
Salt (g)	16.587
<p>Nutritional values may vary in natural products Source: calculated (GUS)</p>	
Sensorial parameters	
Appearance/Colour	characteristically, white
Flavour/Taste	characteristically, no off flavour and off odour, slightly sour
Consistency	free flowing powder
Storage and shelf life	
Best before date	min. 18 months from production date
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity
Other storage advices	
Packaging	
Net weight per unit in kg	25kg
Packaging material (All possible packaging materials are shown for this article)	paper bag with polyethylene (PE) inlay
<p>The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.</p>	
GMO Status	
<p>The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.</p>	
Ionizing radiation	
<p>The product is not treated with ionizing radiation.</p>	

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Pesticides
The product is in accordance to regulation (EU) No. 2018/848.
Mycotoxines/Heavy metals
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.
Foreign impurities
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.
Pests
The product is free of living pests in all states of development.




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List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	Processed on side	Comment
Gluten-containing cereals	-	+	
Wheat	-	+	
Rye	-	+	
Barley	-	+	
Oat	-	+	
Spelt	-	+	
KAMUT® Khorasan wheat	-	+	
Hybrides	-	+	
Crustaceans and crustacean products	-	-	
Eggs and egg products	-	-	
Fish and fish products	-	-	
Peanuts and peanut products	-	+	
Soybeans and soya products	-	+	
Milk and dairy products	-	-	
Nuts and nut products	-	+	
Almonds	-	+	
Hazlenuts	-	+	
Walnuts	-	+	
Cashew	-	+	
Pecan nuts	-	+	
Brazil nuts	-	+	
Pistachios	-	+	
Macadamia	-	+	
Celery and celery products	-	-	
Mustard and mustard products	-	-	
Sesame and sesame products	-	+	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO₂	-	-	
Lupin and lupin products	-	-	
Molluscs and mollusc products	-	-	
n/a = not available			
The above information is based on details provided by our suppliers and has not been confirmed by analyses.			