

Rumford Baking Powder

SPECIFICATIONS SHEET



Rumford, the leading orthophosphate baking powder in the United States today, was the first calcium phosphate baking powder, patented in 1859. Hulman & Company, the manufacturers of Clabber Girl, acquired the Rumford Chemical Works of East Providence, RI, in 1950. Its popularity is partly due to the fact that the cornstarch used in its manufacture is from non-genetically modified corn, making it a more healthful choice.

Now the next step we've taken with Rumford makes it even better for you to use it in the commercial kitchen: we've packaged it in resealable plastic tubs. The five-pound and 10-pound containers are easier to carry and are stackable for better storage. The tight-fitting lids keep moisture out, so our double-acting baking powder has great shelf stability.

EXPERTS ON HAND TO SERVE YOU

Our baking experts are available to develop special leavening agents or to formulate and test recipes for your kitchen. If you need advice concerning baking powder, call Mark Rice at 630-778-6372 or e-mail markrice@clabbergirl.com.

USE LEVEL

Rumford baking powder has the same carbon-dioxide gas release as the majority of double-acting bakery-institution type baking powders. Use the typical amounts used in the various types of baked products.

INGREDIENTS

Rumford Baking Powder contains monocalcium phosphate, sodium bicarbonate (baking soda) and food-grade cornstarch from non-genetically modified corn.

LEAVENING ACTION

Leavening carbon dioxide is released by the reaction of sodium bicarbonate with monocalcium phosphate in the presence of moisture. About 60% is released at batter temperature, and the rest is released in the oven.

MINERAL CONTENT

Calcium content is typically 6.7%.
Sodium content is typically 8.8%.

MOISTURE

The free moisture content is typically less than 3.0%.

GAS RELEASE

All carbon dioxide present is available for leavening and is typically more than 15.0% of the baking powder. For analysis methods see Method 923.02 of the Official Methods of Analysis of the Association of Official Analytical Chemists, 16th ed., 3rd revision, 1997.

LABELING

May be listed as "baking powder" or "leavening" followed by the ingredients (monocalcium phosphate, sodium bicarbonate, and cornstarch).

STORAGE

Store in a cool, dry place and keep container tightly closed. Heat and moisture are harmful and should be avoided.

FEDERAL SPECIFICATIONS

Rumford Baking Powder meets the General Services Administration specification EE-B-25d, 1997 issue, for Type IV (orthophosphate) baking powder. This specification requires a minimum of 12.0% available carbon dioxide. Rumford Baking Powder contains 15.0% or more.

PACKAGING

- 4 oz. metal can, pkd 24 cans/case
- 10 oz. metal can, pkd 12 cans/case
- 5 lb. plastic tub, pkd 6 tubs/case
- 10 lb. plastic tub, pkd 4 tubs/case
- 50 lb. fiber carton, plastic liner
- 100 lb. fiber carton, plastic liner
- Ask about custom pack sizes

