



Bakesure's solution for a Sodium Free Baking Powder



A sodium, Phosphate, Aluminium and Gluten Free Baking powder has been developed for industrial baking organisation in Sub Saharan Africa. A sodium reduction of up to 60% was achieved without compromise to taste and texture.

Consists of three components

- **Glucono-Delta-Lactone** (GDL E 575) a well-known acid, which occurs naturally in Honey and wine. GDL replaces such phosphates as SAPP, SALP.
- **Potassium Bicarbonate** (KHCO_3) replaces the commonly used Sodium Bicarbonate as a carbon dioxide source.
- **Low Moisture corn-starch** is used as a gluten free neutral starch, absorbing moisture and prolonging the life of the baking powder.





Tornado™ Sodium Free Baking Powder

Benefits

- GDL reacts with Potassium bicarbonate for a continuous release of carbon dioxide. Ideal for large production where the hydrolysis at room temperature and its acceleration thereafter when temperature increases.
- Bakesure Tornado™ sodium free baking powder components allow to adjust the pH in the baked goods and thus prolong the products shelf life.
- Baked goods have not been compromised on quality or taste.
- Soapy after-tastes common with phosphates are removed with Tornado™ sodium free baking powder.
- Improves nutritional profile of baked products by increasing potassium and decreasing sodium.
- Achieve optimum end product volume and taste as the fine particles fully dissolve in both batters and dough systems.
- Avoids unsightly dark spots when compared with sodium bicarbonate, normally quite noticeably on scones and other powder aerated products.



This product falls into local South African government regulations pertaining to draft regulations to foodstuffs disinfectant's act. June 2016 this product falls into first set of sodium guidelines.

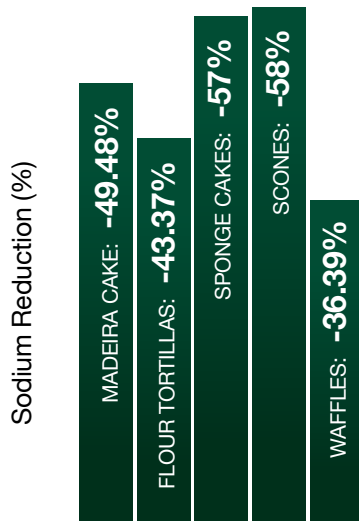


Products can carry nutritional claims "Reduced/Less Sodium" under EU nutrition and health claims regulation as they achieve a sodium reduction of more than **35%**.



Total Sodium reduction achieved with Bakesure Tornado™ Sodium Free Baking Powder

Tornado™ Sodium Free Baking Powder can contribute up to 10% of daily recommended intake!

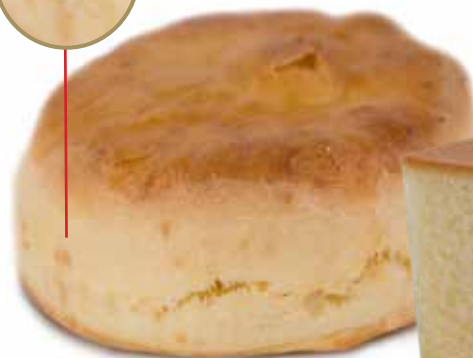


Notes: All nutritional value comparison were driven via nutritional module on the cloud flexi bake package. The formulas are industrial type and the comparison was taken against shelf items nutritional values on off South African supermarket shelves.

Tornado sodium free baking powder has been analysed by Swift Sillieker Label ID 218652
METHOD swm.chem.0005



Unsightly spots can be clearly seen with traditional baking powder



Improved volume, improved texture



Nutritional facts



Amount Per Serving	
Serving Size 100g	
Servings Per Container 1	
Calories 280	Calories from Fat 0
Calories From Saturated Fat 0	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 68g	23%
Dietary Fiber 0g	0%
Soluble Fiber 0g	
Insoluble Fiber 0g	
Sugars 0g	
Sugar Alcohol 0g	
Other Carbohydrates 0g	
Protein 0g	0%
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	0%

Potassium 13.701mg/100g

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