

DIFFERENCES BETWEEN BAKING POWDERS

Conventional Baking Powder / Tartar Baking Powder

approx. 1/3 sodium bicarbonate (conventional)
approx. 1/3 tartar (conventional)
approx. 1/3 corn starch (conventional)



Baking powder can be labelled as organic if the ingredients are mainly (> 50%) of agricultural origin. 95% of these ingredients have to be in organic quality.

Organic Tartar (“Weinstein”) Baking Powder

approx. 50% organic corn starch (of organic agricultural origin)
approx. 25% sodium bicarbonate (available only in conventional quality)
approx. 25% tartar (available only in conventional quality)
Total amount of organic ingredients: approx. 50%

This organic baking powder can be labelled as organic product only due the high amount of organic corn starch. From the baking point of view, there is no need to use that much corn starch. The total weight of a sachet has to be increased, otherwise the amount of the sodium bicarbonate wouldn't be sufficient for the usual amount of 500g flour.

BIOREAL ORGANIC BAKING POWDER



approx. 1/3 organic grape juice concentrate (of organic agricultural origin)
approx. 1/3 organic corn starch (of organic agricultural origin)
approx. 1/3 sodium bicarbonate (available only in conventional quality)
Total amount of organic ingredients: approx. 70%

- ✓ PHOSPHATE-FREE
- ✓ CONTAINS THE MAXIMUM AMOUNT OF ORGANIC INGREDIENTS
- ✓ NON-ORGANIC INGREDIENT TARTAR (“WEINSTEIN”)
- ✓ HAS BEEN SUBSTITUTED BY ORGANIC GRAPE JUICE CONCENTRATE
- ✓ BEST POSSIBLE FULFILLMENT OF CUSTOMER EXPECTATIONS WHEN BUYING AN ORGANIC PRODUCT