



**SWISSBAKE**  
INNOVATIVE BAKING. ESSENTIALS

**STANDARD SA1 BAKING POWDER**

Strong slow release single action baking powder.

Standard SA1 Baking Powder is a strong single acting baking powder ideal for applications that require slow and consistent rise for longer durations during baking.

**ADVANTAGES**

- ✔ Improves volume and crumb structure to the baked goods.
- ✔ Slow gas release for longer duration baking and uniform rise.
- ✔ Gluten Free and made using food grade GMO free ingredients.

**INGREDIENTS**

Leavening Agents (SBA), Enzymes

**Nutritional facts per 100 gm\***

Energy (kJ)	0
Energy (kcal)	0
Total Fat (g)	0
Total Carbohydrate (g)	0
Total Protein (g)	0
Total Fiber (g)	0
Total Sugar (g)	0
Total Salt (g)	0

Product #C13206

Formulated in Switzerland

# STANDARD SA1 BAKING POWDER

*Strong slow release single action baking powder.*

## STANDARD SA1 BAKING POWDER

**SwissBake<sup>®</sup> SA1 Baking Powder** is a high-quality single-acting powder designed specifically for use in professional baking applications. It has been formulated to provide slow and consistent rise for longer duration baking, resulting in baked goods with excellent volume and structure. This baking powder is aluminium-free and made using only food-grade GMO-free ingredients, ensuring that it meets the highest standards of quality and purity.



With a uniform rise and slow gas release, **SwissBake<sup>®</sup> SA1 Baking Powder** is the perfect choice for chefs and bakers who require reliable and consistent results in their baking.

*Imparts good volume and crumb structure to the baked goods*

*Slow gas release for longer duration baking and uniform rise*

*Aluminium-free and made using high-quality GMO free ingredients*



### INGREDIENTS

Edible Starch, Raising Agents (E500, E450).

PACK



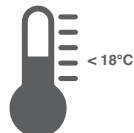
PAPER BAG

DOSAGE



4% - 6%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE