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## PHOSPHATES BAKED GOODS

Products to meet everyday needs



PRAYON



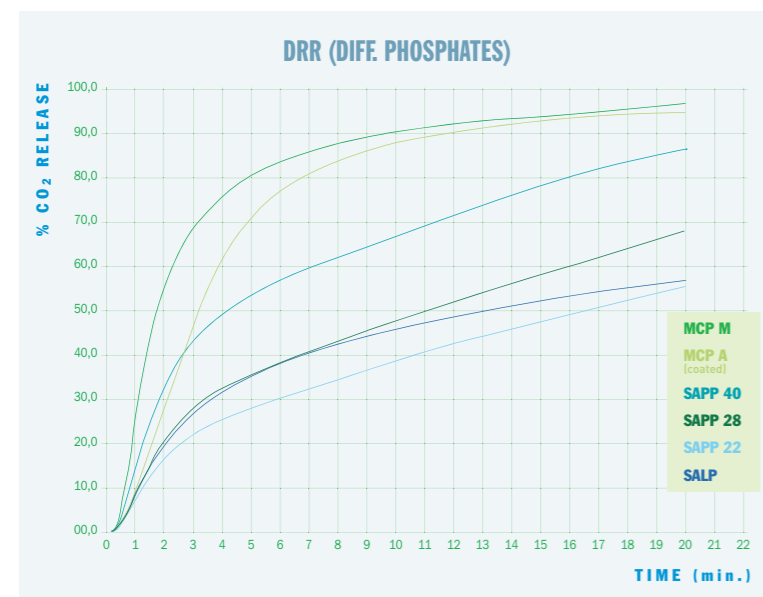
## BAKED GOODS

### 1) Dough Rate of Reaction

The percentage of available CO<sub>2</sub> released by the sodium bicarbonate in a standard dough after three minutes of mixing (measured using the PRAYON method).

### 2) Neutralisation value (NV)

Number of kg of sodium bicarbonate that can be neutralised (or converted into CO<sub>2</sub>) by 100 kg of phosphate.



## PHOSPHATE-BASED LEAVENING AGENTS

PRODUCT NAME	CHEMICAL FORMULA	P <sub>2</sub> O <sub>5</sub> %	DOUGH RATE OF REACTION (DRR) <sup>(1)</sup>	NEUTRALISATION VALUE (NV) <sup>(2)</sup>	pH (1%)	PROPERTIES AND APPLICATIONS
MCP M	CaH <sub>4</sub> (PO <sub>3</sub> ) <sub>2</sub> • H <sub>2</sub> O Monocalcium phosphate monohydrate	56.0	60	80	3.8	Pancake dough, self-raising flour, biscuit dough, double acting baking powder, domestic use baking powder.
MCP A	CaH <sub>4</sub> (PO <sub>3</sub> ) <sub>2</sub> Monocalcium phosphate anhydrous	59.0	24	83	3.9	Cake mixes, self-raising flour, baking powder.
DCP D	CaHPO <sub>4</sub> • 2 H <sub>2</sub> O Dicalcium phosphate dihydrate	41	0	33	7.4	pH adjuster (mixed with a monocalcium phosphate).
SAPP Fin SAPP 40	Na <sub>2</sub> H <sub>2</sub> P <sub>2</sub> O <sub>7</sub> Sodium acid pyrophosphate	63.6	40	72	4.2	Standard-acting baking powder, prepared doughnut dough, various mixes.
SAPP Surfin SAPP 36	Na <sub>2</sub> H <sub>2</sub> P <sub>2</sub> O <sub>7</sub> Sodium acid pyrophosphate	63.6	36	72	4.2	Standard-acting baking powder, prepared doughnut dough, various mixes.
SAPP 28	Na <sub>2</sub> H <sub>2</sub> P <sub>2</sub> O <sub>7</sub> Sodium acid pyrophosphate	63.6	28	72	4.2	Refrigerated biscuit/cookie dough, very effective baking powder.
SAPP 22	Na <sub>2</sub> H <sub>2</sub> P <sub>2</sub> O <sub>7</sub> Sodium acid pyrophosphate	63.6	22	72	4.2	Slow-acting baking powder, refrigerated biscuit/cookie dough.
SALP	NaH <sub>2</sub> Al <sub>3</sub> (PO <sub>4</sub> ) <sub>8</sub> • 4 H <sub>2</sub> O Sodium aluminium phosphate	53.3	22	100	2.7	All kinds of baking mixes and self-raising flours.



European legislation permits the use of sodium and/or calcium phosphate to a maximum level of 20 g of P<sub>2</sub>O<sub>5</sub> per kg of dough. Baking powder is permitted at a level of 2.5 g (of P<sub>2</sub>O<sub>5</sub>) per kg of flour. SALP is permitted at a level of 1 g (of P<sub>2</sub>O<sub>5</sub>) per kg of finished product. Regulation vary by country.