

PELL™ Original Baking Powder

An ideal product for a wide variety of industrial bakery applications.

- Delivers a consistent volume and quality baked product
- A high strength baking powder, meaning a low dosage rate
- Controlled release baking powder for maximising oven spring

Directions for use

Blend with dry ingredients before adding liquids to ensure full functionality. PELL™ Original has a gas value (CO₂) of 18.0%. See below for suggested dosage rates.

Application	Dosage rate (% flour weight)
Sponge cakes	4.0 – 5.0
Loaf cakes	4.0 – 5.0
Pancakes	4.0 – 5.0
Scones	4.0 – 5.0
Cookies	4.0 – 5.0
Tortillas	1.0 – 2.0
Yeast doughnuts	0.8 – 1.5

Functional ingredients

Raising agents: (disodium diphosphate, sodium hydrogen carbonate)

Allergen information

Contains wheat flour

Shelf life

12 months – store in cool, dry conditions for optimum product quality.

Our brands

By working in partnership with our customers, our skilled team of chemists and bakers develop solutions to meet the growing demands faced by the bakery industry. By combining traditional bakery knowledge and cutting-edge science, we can improve the quality, consistency and nutrition of your products, all with a simple switch to one of our industry-leading baking powders.

- **ZEUSTM**
A revolutionary range of leavening systems providing simple and novel solutions for the challenges modern bakers face, such as phosphate removal or shelf life extension
- **PELLTM K**
An extensive range of low sodium baking powders, including gluten-free options, that can improve the nutritional profile of baked goods whilst optimising end product quality
- **KODATM**
Developed specifically for the bakery industry, KODATM Potassium Bicarbonate is the perfect alternative to sodium bicarbonate, available in three patented grades
- **OPUSTM**
A range of acidulant blends, which include zero aluminium options for use with either sodium or potassium bicarbonate
- **NEOSTM**
An aluminium free ideal replacement for sodium aluminium phosphate (SALP), that delivers the same end product quality associated with SALP

All of our products are Kosher and Halal certified, produced in our BRC Grade AA manufacturing facility.



In addition to our extensive product range, we offer custom leavening agents tailored to your unique requirements. To speak to one of our team, please contact us on: +44 (0)1299 271 333 or email enquiries to technical@kudosblends.com

the chemistry behind **healthier baking**