



Our raising agents  
for all types of baking

For light and airy baked goods

We know. We care. We can help.®

**Dawn**®

Bakery success starts here.™

# Dawn® Baking Powders

Our premium baking powders give reliable and consistent results. They release carbon dioxide gas into the batter or dough to increase volume and lighten the texture of baked goods, meaning you get a well aerated and balanced product. Specially formulated to work well in commercial environments there is sure to be one that will suit your business. They are nut free, vegetarian friendly and all of our baking powders can be stored in ambient conditions.

## Features

- Flexible
- Reliable and consistent
- Ambient storage
- Nut free and vegetarian friendly

## Benefits

- Can be used in a range of sponges, scones, pastries & biscuits
- Great results every time
- Easy stock management
- Suitable for a wide range of consumers

## Standard Baking Powder

Available in 12.5kg and 25kg bags, this baking powder is double acting, so you get a rise once in the cold batter and again in the oven. It is ideal for all sponges, scone and biscuit products and is especially perfect for pancakes, waffles and angel cakes.

CO<sub>2</sub> content 16.4-17.4%

## Viceroy Baking Powder

Available in 25kg bags this general purpose baking powder is medium acting and perfect for smaller commercial bakeries or domestic use. Suitable for a wide range of applications such as sponges, scones, pastries and biscuits.

CO<sub>2</sub> content 17.3-18.3%

## Superswift Baking Powder

Available in 25kg bags and handy 4.5kg tamper evident tubs, this medium acting, high strength baking powder is perfect for use in commercial bakeries where consistent results time and time again are vital. The resulting batter or dough is stable even if a large batch is left to sit for a while before baking. Suitable for a wide range of bakery products including scones and other flour confectionery.

CO<sub>2</sub> content 17.8-18.8%



Product	Usage on flour weights	Ideal for
Baking Powder - Standard	4.5%	Sponges
	6%	Scones
	1.6%	Pastries & Biscuits
Baking Powder - Viceroy	4%	Sponges
	6%	Scones
	1.6%	Pastries & Biscuits
Baking Powder - Superswift	4%	Sponges
	6%	Scones
	1.6%	Pastries & Biscuits

## Skylark Cream Powder Substitute

Available in 25kg bags this flexible product gives you control. Used to substitute cream of tartar, combined (± 2:1) with bicarbonate of soda, Skylark Cream Powder Substitute performs like a double acting baking powder, and you can adapt the ratio to alter reaction times to suit your process.

## Features

- Replaces cream of tartar in your store cupboard
- Combine with bicarbonate of soda

## Benefits

- One less ingredient to stock
- You control the level and the speed of reaction

Product Code	Description	Weight/Size	Pack
0.00371.179	Baking Powder - Standard	12.5kg	Bag
0.00371.211	Baking Powder - Standard	25kg	Bag
0.00371.229	Baking Powder - Viceroy	25kg	Bag
2.79024.073	Baking Powder - Superswift	4.5kg	Tub
0.00371.203	Baking Powder - Superswift	25kg	Bag
0.00371.252	Skylark Cream Powder	25kg	Bag



For more information visit [www.dawnfoods.co.uk](http://www.dawnfoods.co.uk)

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