



**PRODUCT SPECIFICATION**

**REXAL FIII 50 Lbs. ( 22,7 kg)  
ALUMINUM FREE BAKING POWDER  
DOUBLE ACTING**

PRODUCT DESCRIPTION	
Fine powder of color white and odorless	

INGREDIENTS	
SODIUM ACID PYROPHOSPHATE	
Sodium bicarbonate	
Corn starch	
Monocalcium phosphate	

PRIMARY PACKAGING	
Packaging:	multi wall papper bags
Tall:	<u>29" / 73.66 cm</u>
Width:	<u>14" / 35.56 cm</u>

PALLET PACKAGING	
Boxes per pallet:	<u>50</u>
Lines per pallets:	<u>10</u> (HI)
Boxes per line:	<u>5 bags</u> (TI)
Size	Height: <u>45"</u>
	Width: <u>40"</u>
	Depth: <u>48"</u>
	Weight: <u>2,545 Lb</u>

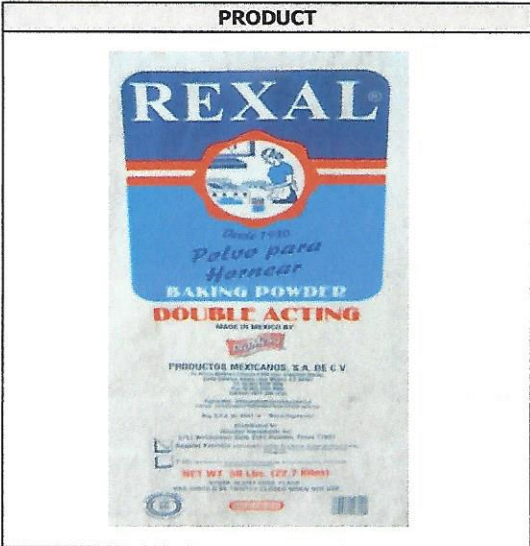
SPECIFICATION SENSORY			
Parameter	Standard	Tolerance	Method
Appearance :	Fine powder		Visual
Flavor:	Not applicable	Not	Not Applicable
Color:	White	Applicable	Visual
Foreign material :	Free of foreign matter		Visual

PHYSICAL AND CHEMICAL SPECIFICATION			
Parameter	Standard	Tolerance	Method
Available CO <sub>2</sub> :	16.0	15.0 - 16.9	8.001-8.004 AOAC Edition 15, 1990
Granulation :	90% minimum USBS R 100	85% - 95% minimum USBS R 100	Sieve Analysis ASTM-B-214 FCC 4th Edition, 1996

MICROBIOLOGICAL SPECIFICATION			
Parameter	Standard	Tolerance	Method
Total Plate Count:	50 UFC/g	500 UFC/g	NOM-092-SSA1-1994
Coliform :	Negative	Negative	NOM-113-SSA1-1994
Mold :	< 10 UFC/g	50 UFC/g	NOM-111-SSA1-1994
Yeast :	< 10 UFC/g	50 UFC/g	NOM-111-SSA1-1995

LOTE, PREFERRED CONSUMPTION AND SHELF LIFE	
L year (2 digit), date (3 digit) consecutive Julian calendar - time elaboration CONS PREF - month (3 first letters) - year (4 digit) Is encoded on top of the container	
Shelf life: In a period no longer than 12 months of their dates of elaboration	

RECOMMENDED STORAGE CONDITIONS	
Should be stored in a cool dry place at a temperature not exceeding 30 ° C . Avoid stored with aromatics as chilies and spices , detergents and pesticides	



BARCODE	
On the Product	 13602000201
On the Box	N/A

Elaborated :	Revision:	Approved :
Elaborated date:	Revision date:	Approved date:

**REXAL FIII (Aluminum Free)  
DOUBLE ACTING BAKING POWDER****DESCRIPTION**

REXAL FIII Baking Powder is a uniform good quality, double acting chemical leavening agent which is formulated to provide the right amount of leavening gas during each of the baking stages ( batter, bench, and baking ).

**INGREDIENTS**

*Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate*

**SUGGESTED APPLICATIONS**

REXAL FIII Baking Powder is recommended in all recipes where the use of baking powder is indicated, and increasing batter viscosity is needed, such as cakes, pancakes, donuts, waffles, flour tortillas, biscuits, etc.

**RECOMMENDED AMOUNTS**

Use up to 6% of the total weight of the flour, depending on the formula used.

Use up to 5% of the total weight of the flour in cakes to obtain optimum results.

\* This product is not recommended for retarded type doughs.

For Flour Tortillas:

- Use 1% to 2% of the total weight of the flour.

**FUNCTIONS**

REXAL FIII Baking Powder offers a rapid batter aeration, and increased batter viscosity, as well as good rising, and fine texture, shining miga. This takes place by means of the CO<sub>2</sub> that is released in the chemical reaction of the Sodium Bicarbonate with the Monocalcium Phosphate and the Sodium Acid Pyrophosphate. This chemical reaction takes place in two stages, which gives REXAL FIII its double leavening action. At the first stage, during mixing the Monocalcium Phosphate reacts with the Sodium Bicarbonate, when moisture is present. In the second stage, when the dough is at the oven, the Sodium Acid Pyrophosphate reacts with the Sodium Bicarbonate, due to the presence of heat. The Corn Starch works like an insulating element that maintain the active ingredients separated, and also standardize the Baking Powder's strength.

The final result is a more digestible, good volume baked product, with a smooth, tender and shiny miga.

**CO<sup>2</sup> RELEASE**

We can determine the strength of the Baking Powder by measuring the amount of ( CO<sub>2</sub> ) released during the reactions. REXAL FIII Baking Powder releases between 15.0 and 16.9 %. For analysis methods see methods 8.001 – 8.004 of the Official Methods of Analysis of the Association of Official Analytical Chemists, 15th Edition, 1990.

**MOISTURE**

The free moisture content is between 2.0 and 3.0 %

**GRANULATION**

Granulation is 95 % minimum through USBS R 100.

**PH**

The pH of the REXAL FIII Baking Powder, measured in watery solution to 5 % is 7.6 – 8.0.

**STORAGE**

Store in a cool, dry place since heat and moisture are harmful and should be avoided. If there's some product remaining, securely close the bag. Avoid storage next to non-food products such as detergents and insecticides.

**CODING**

Julian Code Date ( Year, Day ) 1143 = May 23, 2001

**PACKAGING**

50 lbs. bags

**KOSHER STATUS**

Certified Kosher – Union of Orthodox Jewish Congregations of America.

**ADVANTAGES**

REXAL FIII is a double action Baking Powder which formula makes it possible to release the appropriate amount of gas during mixing and a larger amount of gas during baking. This guarantees excellent results in the baking products.

**SHELF LIFE STORAGE**

Unopened bags may be stored up to 12 months from code date, when kept in a cool dry place.

Monterrey, Mexico. January 05 of 2017

Dear Customer:

Productos Mexicanos S.A. de C.V. declares the following regarding it's manufactured baking powders.

- **Allergen statement:**

<b>Material</b>	<b>¿Is it present in ingredients?</b>	<b>¿Is it present in the manufacturing plant?</b>
Milk	NO	NO
Egg	NO	NO
Fish	NO	NO
Crustacean	NO	NO
Molluscs	NO	NO
Nuts	NO	NO
Legumes	NO	NO
Peanuts	NO	NO
Soy	NO	NO
Wheat	NO	NO

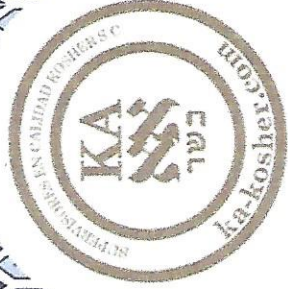
Hopping that the information presented is helpful for you.

Esmeralda Aguilar  
QA Manager

Supervisores en Calidad Kosher S.C.  
Certificado de Kashrut

כשרות

Nº 1001805  
(1/2)



Vaad Hakashrut KA.  
Kashrut Certificate

כשרות

כ"ט

19-Ago-2016  
15 Av 5776

# PRODUCTOS MEXICANOS, S.A. DE C.V.

ARTURO MARTÍNEZ CALZADO No. 202, PARQUE INDUSTRIAL MÁRFER, SANTA CATARINA, NUEVO LEÓN, 66367

Los siguientes productos elaborados por: PRODUCTOS MEXICANOS, S.A. DE C.V. (156) se encuentran certificados Kosher con los siguientes requerimientos:

Producto(s)	Status	Requerimientos	Pesaj
BICARBONATO DE SODIO (BAKING SODA) MARCA FASA	PARVE	SIMBOLO	NO
BICARBONATO DE SODIO (BAKING SODA) MARCA LA MONITA	PARVE	SIMBOLO	NO
BICARBONATO DE SODIO (BAKING SODA) MARCA PROMESA	PARVE	SIMBOLO	NO
DOUBLE ACTING BAKING POWDER (POLVO PARA HORNEAR - DOBLE ACCIÓN) MARCA HONEYVILLE REGULAR	PARVE	SIMBOLO	NO
JARABE SABOR CHOCOLATE (CHOCOLATE FLAVOR SYRUP) IMPERIAL REGIA	PARVE	SIMBOLO	NO
JARABE SABOR CHOCOLATE (CHOCOLATE FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR CHOCOLATE ESPESO MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR FRESA ( STRAWBERRY FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR FRESA MARCA IMPERIAL REGIA	PARVE	SIMBOLO	NO
JARABE SABOR MANTEQUILLA ( BUTTER FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR MANTEQUILLA MARCA IMPERIAL REGIA	PARVE	SIMBOLO	NO
JARABE SABOR MAPLE (MAPLE FLAVOR SYRUP) MARCA DEL MARQUES	PARVE	SIMBOLO	NO
JARABE SABOR MAPLE (MAPLE FLAVOR SYRUP) MARCA IMPERIAL REGIA	PARVE	SIMBOLO	NO
JARABE SABOR MAPLE (MAPLE FLAVOR SYRUP) MARCA LEY	PARVE	SIMBOLO	NO
JARABE SABOR MAPLE (MAPLE FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR MAPLE (MAPLE FLAVOR SYRUP) MARCA SUPER GUTIERREZ	PARVE	SIMBOLO	NO
JARABE SABOR MAPLE LIGHT (LIGHT MAPLE FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR MAPLE SUGAR FREE (SUGAR FREE MAPLE FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR VAINILLA (VAINILLA FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO
JARABE SABOR VAINILLA 680 GR(VAINILLA FLAVOR SYRUP) MARCA PROMESA	PARVE	SIMBOLO	NO

El presente certificado tiene validez/This certificate is valid 30/09/17.



RABBI. CHAIM COHN / כ"ח

ועד כשרות חרדי טע'ו הקהילה האשכנזית ב'מקסיקו

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Acapulco N° 70 6° piso, Col. Roma Norte, México D.F., C.P. 06700 Tel. (55)5256 0316 FAX: (55)5211-0058

www.ka-kosher.com E-mail: datos@kosheralef.com.mx

Supervisores en Calidad Kosher S.C.  
Certificado de Kashrut

כשרות

Nº 1001805  
(2/2)



Vaad Hakashrut KA.  
Kashrut Certificate

תעודת כשרות

ת"כ

19-Ago-2016  
15 Av 5776

## PRODUCTOS MEXICANOS, S.A. DE C.V.

ARTURO MARTINEZ CALZADO No. 202, PARQUE INDUSTRIAL MARFER, SANTA CATARINA, NUEVO LEÓN, 66367

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Producto(s)	Status	Requerimientos	Pesaj
JARABE SABOR VAINILLA MARCA IMPERIAL REGIA	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR (BAKING POWDER DOUBLE ACTING) MARCA REXAL	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR (BAKING POWDER DOUBLE ACTING) MARCA REXAL (FIII)	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR (BAKING POWDER) MARCA CONTINENTAL	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR (BAKING POWDER) MARCA HONEYVILLE FIII	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR (BAKING POWDER) MARCA REXAL	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR DOBLE ACCION MARCA IMPERIAL	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR ESPECIAL PARA PANADERIA DOBLE ACCIÓN MARCA COLÓN	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR ESPECIAL PARA PANADERIA DOBLE ACCIÓN MARCA CONTINENTAL	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR ESPECIAL PARA PANADERIA DOBLE ACCIÓN MARCA IMPERIAL	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR ESPECIAL PARA PANADERIA DOBLE ACCIÓN MARCA MILAGRO	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR ESPECIAL PARA PANADERIA DOBLE ACCIÓN MARCA PEALPAN	PARVE	SIMBOLO	NO
POLVO PARA HORNEAR ESPECIAL PARA PANADERIA DOBLE ACCIÓN MARCA SPAUDA	PARVE	SIMBOLO	NO

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RABBI. CHAIM COHN

ח.כ.ר.

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