

Potash

As a leavening agent, our potash loosens up heavy doughs so that they become wider.

Tip: Use our deer horn salt #4 in addition - so the dough also goes up.

Dosage: For 500g flour, dissolve one heaped teaspoon of potash in one tablespoon of water.

Contents: 20g

Ingredients: Potassium carbonate (E501) 100%

Average nutritional values	je 100 g
Calorific value	651 kJ (155 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g

Carbohydrates	38 g
-of which sugar	< 0,5 g

Dietary fiber	< 0,5 g
Protein	0,52 g
Salt ²⁾	30 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen