

## **IS 1159 : 2023 Baking Powder – Specification (second revision)**

**Baking powder** is a **leavening agent** used in baking to help doughs and batters rise. It contains an acid (like cream of tartar), a base (such as baking soda), and a starch to prevent premature reactions.

Baking powder should have a **neutral taste**, be free-flowing, and easy to mix without clumping. It should be fresh, potent, and consistent in providing a reliable rise in baked goods. Quality packaging that preserves freshness is also important.

Indian Standard IS 1159 : 2023 prescribes the requirements and the methods of sampling and test for baking powder. The standard specifies that baking powder shall be in the form of a free-flowing, whitish powder and free from any off odour. It shall be free from dirt, insect or fungus infestation and adulterants. It shall also be free from any other harmful or injurious foreign matter. Requirements of **moisture content limit, minimum available carbon dioxide and maximum limit of arsenic and lead** have been specified in the standard.

The Indian Standard for baking powder has been developed to ensure reliability, safety, and quality of the product, benefiting both consumers and producers.