

greater than 150° C., more preferably greater than 160° C., most preferably greater than 170° C., but preferably below 200° C., more preferably below 190° C., most preferably below 180° C.

#### EXAMPLE

**[0298]** A pancake batter was made up in accordance with the recipe shown in the following table in which all proportions are percentage by weight, based on the total weight of the batter unless stated to the contrary. After standing for five minutes the mixture was fried for 90 seconds on a griddle at 177° C. to make four pancakes, which were stacked. The height of the stack was measured and compared with a control without calcium chloride.

TABLE

	Control	Example
Sugar	2.4	2.4
Salt	0.3	0.3
Wheat flour	37.3	37.3
Vegetable oil	4.6	4.6
Egg	11.7	11.7
Milk	42.0	42.0
Sodium bicarbonate	0.72	0.72
SAPP 28	0.98	0.15
SAPP 10	—	0.83
Calcium chloride	—	0.27
Stack height (mm)	58.35	69.22
Bake loss	11.9	6.2

We claim:

**1.** A leavening agent comprising:

- (1) An alkali metal or ammonium bicarbonate;
- (2) At least 0.1 and preferably at least 1 mole per mole of bicarbonate of Precipitant optionally comprising a Precipitating Acidulant; and
- (3) Optionally an Acidulant; wherein (2) and (3) are present in a total amount from 105 to 800% of the stoichiometric amount that would be required to react fully with (1) in a boiling aqueous solution.

**2.** A leavening agent comprising:

- (1) Alkali metal bicarbonate;
- (2) A Precipitant and/or Precipitating Acidulant, in a total proportion sufficient to provide from 1 to 8.8 g, and preferably at least 1.1 g, Precipitating Cation per 100 mmol bicarbonate; and
- (3) An Acidulant, which may be or may comprise said Precipitating Acidulant, in a total proportion sufficient to provide from 0.025 to 0.2 g Replaceable Hydrogen per 100 mmol of bicarbonate.

**3.** A leavening agent comprising as components:

- (1) An alkali metal bicarbonate;
- (2) A Precipitant; and;
- (3) Optionally an Acidulant; wherein  $y > x + 5$  between  $x = 0$  and  $x = 47.5$ , and between  $x = 52.5$  and 105; and  $y > 80$  between  $x = 47.5$  and  $x = 52.5$ ; where  $x$  is the amount of sodium bicarbonate mmols per 100 mmols of the said components that would remain after complete reaction with any non-phosphate Acidulants present and  $y$  is the amount of Precipitant in mmols per 100 mmols of the said components.

**4.** A leavening agent comprising:

- (1) Alkali metal bicarbonate;
- (2) A Precipitant and/or Precipitating Acidulant, in a total proportion sufficient to provide  $c =$  from 25 to 200; and
- (3) An Acidulant, which may be or may comprise said Precipitating Acidulant, in a total proportion sufficient to provide  $h =$  from 25 to 200, and preferably  $h + 2c > 100$ ; where  $c$  is the total mmol Precipitating Cation per 100 mmol bicarbonate and  $h$  is the total mmol hydrogen ion per 100 mmol bicarbonate.

**5.** A leavening agent according to claim 1 comprising:

- (1) Alkali metal bicarbonate;
- (2) An Acidulant that forms a non-Water-Soluble calcium or magnesium salt sufficient to provide more than 0.105 g Replaceable Hydrogen per 100 mmol bicarbonate;
- (3) A Precipitant that is a water soluble salt of an alkaline earth metal capable of precipitating or complexing with said Acidulant with an acid that is stronger than said Acidulant in an amount sufficient to provide a final pH below 6.5 when the leavening agent is heated in a bakery mix;
- (4) An effective amount of a preservative.

**6.** A leavening agent according to claim 1 comprising:

- (1) Alkali metal bicarbonate; an Acidulant that forms a water insoluble calcium or magnesium salt sufficient to provide more than 105 mmols replaceable hydrogen per 100 mmols bicarbonate;
- (2) A Precipitant that is a water soluble salt of an alkaline earth metal capable of precipitating said Acidulant with an acid which is stronger than said Acidulant in an amount sufficient to provide a final pH below 6.5 when the leavening agent is heated in a bakery mix; and
- (3) An effective amount of a preservative.

**7.** A leavening agent according to any claim 1 wherein the alkali metal bicarbonate is sodium and/or potassium bicarbonate.

**8.** A leavening agent according to claim 1 wherein the alkaline earth metal is calcium and/or magnesium.

**9.** A leavening agent according to claim 1 wherein the Precipitant is a salt of formic, acetic, fumaric, lactic, aconitic, itaconic, citraconic, tartaric, adipic, ascorbic, malic, lactobionic, hydrochloric and/or sulphuric acid.

**10.** A leavening agent according to claim 1 wherein the Precipitant is calcium chloride.

**11.** A leavening agent according to claim 1 wherein the acidulant comprises phosphorus oxyacids and/or their mono-, di- and/or tri-basic salts such as SALP, SAPP, phosphoric acid, mono- and/or di-sodium and/or potassium phosphates, mono- and/or di-calcium phosphate and/or organic acids and/or their acid salts such as MSC, glucono-delta-lactone, fumaric acid, maleic acid, malic acid, succinic acid, adipic acid, tartaric acid, mono sodium tartrate, citraconic acid, aconitic acid, itaconic acid, mono potassium citrate and/or tartrate, hydrolysed lactones and/or polylactic acid and/or sodium aluminium sulphate

**12.** A leavening agent according to claim 5 wherein the preservative is selected from sorbic acid, potassium sorbate, sodium sorbate, calcium sorbate, sulphur dioxide, sodium sulphite, sodium bisulphite, sodium metabisulphite, potassium sulphite, potassium metabisulphite, potassium hydrogen sulphite, calcium sulphite, calcium hydrogen sulphite, propionic acid, sodium propionate, potassium propionate and/or calcium propionate.

**13.** A baking powder comprising a leavening agent according to claim 1.