

Leavening Agents

- During the Feast of Unleavened Bread, no leavening must be eaten or found on our premises. (Exodus 12:19-20). Leavening is a substance used in doughs and batters that causes them to rise. Below are leavening agents and products found in a variety of foods that must be used up or removed by the Feast of Unleavened Bread along with a list of products often confused as leavening.

- Leavening Agents and Products (please note that this is not an all encompassing list)

- Yeast
- Baker's yeast
- Active dried yeast
- Baking powder
- Baking soda
- Cream of tartar (potassium bitartrate)
- Sourdough
- Sourdough starter
- Ammonium carbonate
- Ammonium bicarbonate
- Potassium carbonate
- Potassium bicarbonate
- Dipotassium carbonate
- Beer/wine/alcohol
- Preparation H
- Cat and dog foods with yeast
- Toothpastes with baking soda

- The below agents and products are often confused as leavening, but are not.

-

- Puffed cereals
- Brewer's yeast
- Yeast extract
- Autolyzed yeast extract
- Soda pop
- Egg whites
- Alum
- Sodium caseinate
- Calcium carbonate