

Sodium bicarbonate – food grade, powder

General description: Sodium bicarbonate – food grade powder is a white crystalline powder, alkaline reaction, sparingly soluble in water.

Qualitative parameters of the product:

Parameters	Units	Guaranteed
NaHCO ₃	%	min. 99,0
Na	%	min. 27,0
Loss on drying	%	max. 0,25
Pb	mg.kg ⁻¹	max. 2
As	mg.kg ⁻¹	max. 3
Hg	mg.kg ⁻¹	max. 1
Ammonium salts	-	no odour of ammonia detectable after heating
pH (1% aqueous solution, 20°C)	%	8,00 - 8,60
Bulk density	g/l	850 - 1150
Insoluble matter in H ₂ O	%	max. 0,01
The total microorganisms count	CFU/g	max. 10
Moulds and yeasts	CFU/g	max. 10
Salmonella	in 25 g	not present
Particle size		
> 0,5 mm	%	≤ 1,0
> 0,2 mm	%	≤ 25,0
< 0,1 mm	%	≥ 20,0

Packing: It can be packed in 25 kg multilayer paper bags with PE filling, 40 bags on one-way pallet (1000 kg net) wrapped around by PE film.

Applications: In the food industry (baking powders, canning industry), or as a food additive (acidifier), in the pharmaceutical industry, the manufacture of carbonated mineral waters, drinking water treatment.

Storage: Store in covered dry places, in undamaged original bags at temperatures to 35°C and humidity 30 to 70%.

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