



APPLICATIONS Food & Baking

Chances are it has not been long since you enjoyed a baked dessert or snack that included baking soda in the recipe.

Baking soda is the primary leavening ingredient in most baked goods. When combined with an acidic ingredient present in the batter, a chemical reaction occurs under high temperatures. Carbon dioxide bubbles, which promote rising in cakes, cookies, and other baked goods, are produced.

Sodium bicarbonate is an alkaline compound and, as such, it neutralizes acidic substances. In some cooking applications, sodium bicarbonate helps to reduce the bitter flavors associated with acidic compounds. By reducing the amount of acid present in the final product, the overall flavor can be enhanced.



USES

Bakery products, tortillas, waffles, cake mixes, frozen doughs, food colors, biscuit mixes, baking powder

AVAILABLE GRADES

Grade	Product Uses
NS USP Grade #1 Powder NS Food Grade #1 TFF NS FCC Grade	Cake, pancake and ready-mixes; candy; catalyst manufacture; fire extinguishers; food colors; food conditioner; paper making; excipient pharmaceuticals; self-rising flours; starches; sugar refining; textiles
NS USP Grade #2 Fine Granular	Baking powders; excipient pharmaceuticals; prepared cake mixes; special cleansers
NS USP Grade	Bakery products; biscuit mixes; food colors

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