



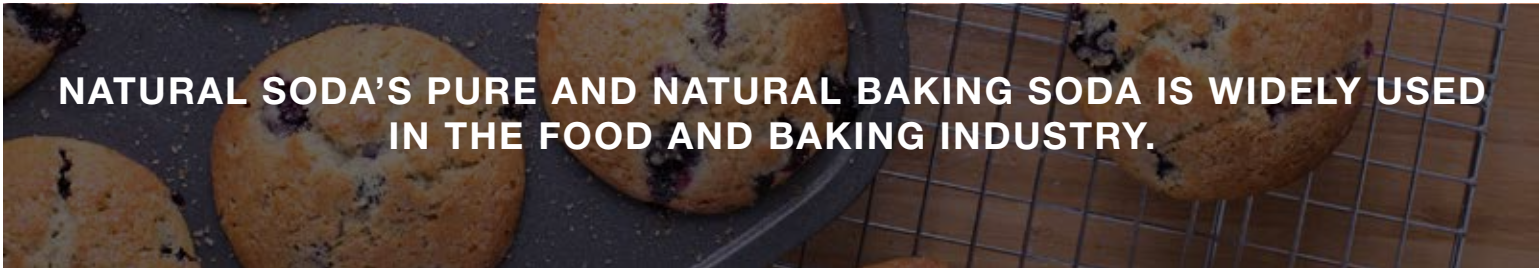
APPLICATIONS Food & Baking

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.

Natural Soda's pure and natural baking soda is a Non-GMO Project Verified option for all baking needs. Our unique process results in the most natural baking soda available.



NATURAL SODA'S PURE AND NATURAL BAKING SODA IS WIDELY USED IN THE FOOD AND BAKING INDUSTRY.

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	Baking mixes, candy, food colors, food conditioner, self-rising flours, starches, sugar refining
NS USP Grade #2 Fine Granular	Baking powders, baking mixes, breakfast cereals
NS USP Grade	Bakery products, baking mixes, food colors

The information herein is believed to be reliable. Natural Soda LLC makes no claims or warranty, expressed or implied, as to stability or performance of its sodium bicarbonate when used in combination with other materials or in specific applications or processes.