

## BAKING SODA

(inv-BIAO)

### Sodium Bicarbonate USP Grade 1

	United States Pharmacopoeia	Food Chemicals Codex
Description	Sodium Bicarbonate contains not less than 99.0 percent and not more than 100.5 percent of NaHCO <sub>3</sub> calculated on the dried basis.	A white crystalline powder. It is stable in dry air, but slowly decomposes in moist air. Its solutions, when freshly prepared with cold water, without shaking, are alkaline to litmus. The alkalinity increases as the solutions stand, are agitated or are heated.
Identification	A solution of it responds to the tests for sodium and bicarbonate.	A 1 in 10 solution gives positive tests for sodium and for bicarbonate.
Loss on Drying	Not more than 0.25% of its weight.	Not more than 0.25% by weight
Insoluble Substances	Dissolve 1 g in 20 ml of water; the resulting solution is complete and clear.	Passes test
Normal Carbonate	Meets test.	-
Chloride	Not more than 0.015%	-
Limit of Sulfur Compounds	Not more than 0.015%	-
Arsenic	Not more than 2 ppm	-
Heavy Metals	Not more than 5 ppm	-
Limit of Ammonia	Meets requirements.	Passes test
Residual Solvents	Meets requirements.	-
Assay – dry basis	Not less than 99.0% and not more than 100.5% of NaHCO <sub>3</sub>	Not less than 99% NaHCO <sub>3</sub> after drying
Lead	-	Not more than 2 mg/Kg

### Granulation (Powdered)

Sieve Size (USS)	Microns	Ro-Tap Cumulative % Retained	
		Minimum	Maximum
100	149	0	2
200	74	20	45
325	44	60	100

### Ingredient Declaration

OliveNation Baking Soda (Sodium Bicarbonate USP) contains 100.0% Sodium Bicarbonate. It is prepared without the use of aluminum or aluminum compounds.

### NAFTA Information

OliveNation Baking Soda is manufactured in the United States of America from materials sourced in the US.

Chemical Name	Country of Origin	Harmonized Tariff Number	Preference Criterion	Producer Y or N	Net Cost Method
Sodium Bicarbonate (Sodium Hydrogen Carbonate)	USA	2836.30.00	A	Y	N/A

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### General Properties (Not Specifications)

Empirical Formula	NaHCO <sub>3</sub>
CAS Number	144-55-8
Other Names	Bicarbonate of Soda Sodium Hydrogen Carbonate Baking Soda
Chemical Abstract Name	Carbonic acid monosodium salt
E Number	E-500(ii)
Appearance	White crystalline powder
Taste	Slightly alkaline
Molecular Weight	84.01
Thermal Decomposition	Decomposes without melting into Na <sub>2</sub> CO <sub>3</sub> , H <sub>2</sub> O and CO <sub>2</sub> .
Crystal Density	137.3 lb /ft <sup>3</sup> , 2.2 g / cc
BTU / lb at 72°F	0.249
Solubility in water at 77°F	Approximately 9.5%
Solubility in Alcohol	Insoluble
Alkali Equivalent	1 lb NaHCO <sub>3</sub> = 0.369 lb Na <sub>2</sub> O
Acid Equivalent	1 lb NaHCO <sub>3</sub> = 0.435 lb HCl
Carbon Dioxide Equivalent	1 lb NaHCO <sub>3</sub> = 0.524 lb CO <sub>2</sub>
pH 1% aqueous soln at 77°F	Approximately 8.3.

### Nutrient Information:

	Method	Amount per 100g Serving
Calories	Calculation	0
Protein	AOAC 920.176, 15 <sup>th</sup> Ed.	0 g
Carbohydrate	Calculation	0 g
Fat	AOAC 920.39, 15 <sup>th</sup> Ed.	0 g
Moisture	FCC III	< 0.25 g
Ash	AOAC 923.03, 15 <sup>th</sup> Ed.	63 g
Calcium	AOAC 975.03, 15 <sup>th</sup> Ed.	< 10 mg
Sodium	AOAC 975.03, 15 <sup>th</sup> Ed.	27,370 mg
Potassium	AOAC 975.03, 15 <sup>th</sup> Ed.	< 10 mg
Iron	AOAC 975.03, 15 <sup>th</sup> Ed.	< 10 mg

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OliveNation Baking Soda contains no materials of plant or animal origin, and no known allergens. The closed, dedicated system used to manufacture and package this product does not allow for cross-contamination with allergens or other materials.

Allergen / Sensitizer Groups	Contains	Used in other products manufactured on same equipment	Present in plant
Peanuts	No	No	No
Tree Nuts	No	No	No
Crustaceans	No	No	No
Fish	No	No	No
Eggs	No	No	No
Milk	No	No	No
Soybeans	No	No	No
Cereals / gluten	No	No	No
Celery	No	No	No
Sesame	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Buckwheat, oranges, kiwifruit, peaches, apples, yams, mushrooms	No	No	No
Molluscs	No	No	No
Sulfur dioxide, sulfites	No	No	No
Carmine cochineal	No	No	No
Yellow No. 5	No	No	No
Yellow No. 6	No	No	No

### **VEGAN STATEMENT**

Baking Soda does not contain, does not come into contact with, nor is it manufactured using any animal fats or byproducts including bovine, ovine, or caprine tissues, their derived ingredients, or human blood products.

### **GMO STATEMENT**

OliveNation Baking Soda is made solely from inorganic materials and are free from Genetically Modified Organisms (GMO). No material of animal or plant origin is used in their manufacture or allowed to contact them during handling.

### **Lot Code Explanation**

Format: XXYDDD

- XX two letter designation for the plant.
- Y last digit of the year of manufacture.
- DDD Julian date of manufacture.

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### **SHELF LIFE**

Shelf life of at least 3 years

Rolling stability studies conducted at  $25\pm 2^{\circ}\text{C}$  and  $60\pm 5\%$  relative humidity confirm the chemical stability of the product.

This product may tend to cake or lump during storage, but this has no effect on the purity or functionality of the baking soda (sodium bicarbonate).

### **STORAGE**

Store Baking Soda in a cool dry area, away from incompatible substances such as strong acids and bases. It reacts with acids to yield carbon dioxide gas which can accumulate in confined spaces. Baking Soda decomposes at elevated temperatures (above  $100^{\circ}\text{F}$ ) to produce sodium carbonate, carbon dioxide and water.

It must be stored separately from all toxic or other hazardous products. Baking Soda is a superior odor absorber and should be kept separate from all products with odors