

Technical Data Sheet

Sodium Bicarbonate

Sodium bicarbonate, alternatively identified as sodium hydrogen carbonate or baking soda, is a variant of sodium salt characterized by the chemical formula NaHCO_3 . In its solid state, it is offered in a white, odorless powder or crystalline form and has a basicity property.

Applications:

- Food industry: As a leavening and volumizing agent in the production of various cakes, pastries, bread, and biscuits.
- Livestock and poultry feed industries: As a dietary supplement for regulating the pH of the digestive system of livestock and poultry.
- Polymer industries: As a catalyst and purifier during the production process of complex polymers and plastics.
- Drinking water purification industries: As a neutralizing agent for acidic effects present in water.
- Leather tanning industry: To soften and prevent the degradation of animal fibers.
- Fire extinguishing powder production industries: By creating carbon dioxide to extinguish fires.
- Textile industry for dyeing and printing fabrics: To treat woolen, and silk threads, and increase pH.
- Detergent industries: Regulate and stabilize pH and create buffering properties in water.
- Pharmaceutical industries: As a buffering agent, pH balancer, and effervescent tablets.

Sodium Bicarbonate General Information

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|------------------|------------------|
| Chemical Formula | NaHCO_3 |
| Molecular Weight | 84 |
| Cas No. | 144-55-8 |
| Grade | Food/feed Grade |

Sodium Bicarbonate General Information

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|---------------|--|
| Appearance | White Crystalline Powder |
| Odor | Odorless |
| Melting Point | Decomposes to Sodium Carbonate starting at 50 °C |
| Solubility | 9.6 g/100 ml in water(20 °C) |

Sodium Bicarbonate Specification

| Test | Analysis |
|--------|----------|
| Purity | 99. . % |
| As | ≤3 PPM |
| Pb | ≤5 PPM |
| Iron | ≤5 PPM |
| PH | Max 8.4 |