

Sodium bicarbonate (E500ii)

Culinary data

Sodium bicarbonate is an acidity regulator and leavening agent.

It enables to:

- make lemonades or fizzy drinks when it's used in association with an acid,
- control acidity,
- leave bakery.

Technological data

Dissolution

Sodium bicarbonate is soluble in water: 96g/L at 20°C. The amount usually used is ranging from 0.5 to 5g of sodium bicarbonate for 100g final preparation.

Storage

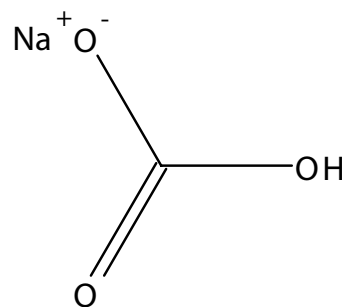
Store in a closed hermetic packaging, in a cool and dry place.

Toxicological data

- No acceptable daily intake level.
- The used quantity shouldn't exceed the concentrations used to obtain the desired effect



Scientific data



Sodium bicarbonate formula

Sodium bicarbonate reacts with acid or under heating conditions; the reaction leads to a gas (CO₂) release which is responsible for preparations leavening or a fizzy effect.