

Sodium bicarbonate (E500ii)

Culinary data

Sodium bicarbonate, used preferably at a rate of 1 g for 100 g of final preparation or less, is an acidity regulator. It enables to control acidity and is useful in bakery.

Technological data

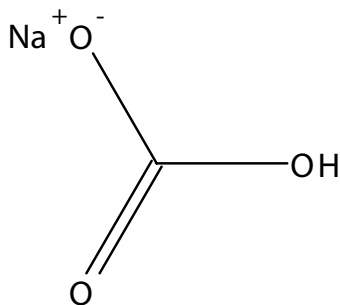
Dissolution

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

Storage

Maximal temperature 25°C
Air moisture < 60%.

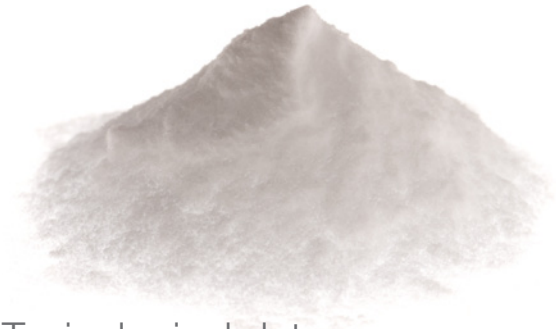
Scientific data



Sodium bicarbonate formula

The sodium bicarbonate may be produced from natron or from salt and chalk thanks to an ammonia process. In antiquity, Egyptians used natron properties, a mineral composed by sodium carbonate and sodium bicarbonate, as a soap.

In 1971, a French chemist made for the first time sodium bicarbonate. But the process used today, has been developed in 1846, by two bakers from New York: John Dwight and Austin Church.



Toxicological data

- The dose used should not exceed the quantity necessary to obtain the required effect.

Informations from Beltz H.-D., Grosch W., Schieberle P., *Food Chemistry*, 3rd Edition, Springer, 2004, 456.