

## Science et technologie au service de la création culinaire

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# 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

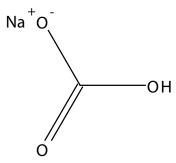
Store in a closed hermetic packaging, in a cool and dry place.

# 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  $(CO_2)$  release which is responsible for preparations leavening or a fizzy effect.

Informations from Beltz H.-D., Grosch W., Schieberle P., Food Chemistry,  $3^{\rm rd}$  Edition, Springer, 2004, 456.