

# Sodium bicarbonate

Product Name	Sodium bicarbonate Food grade	
Properties:	White powder or tiny crystals, indorous and salty, easily soluble in water, insoluble in alcohol, presenting slightly alkalinity, de-composed when heating. Decomposed slowly when exposed to moist air.	
Recommended Applications:	Used as food fermentation, detergent ingredient, carbondioxide foamer, pharmacy, leather, oremilling and metallurgy, detergent for wool, extinguisher and metal heat-treating, fiber and rubber industries.	
Product chemical information	Molecular Formula:	NaHCO <sub>3</sub>
	Molecular Weight:	84
	Chemical Name:	Sodium Bicarbonate Food Grade
	CAS No:	144-55-8
Specifications	Items	Uncoated
	Total alkalinity (NaHCO <sub>3</sub> )%	99.0-100.5Min
	Loss on drying %	0.20Max
	PH value (10g/l water solution)	8.5
	Arsenic (As) %	0.0001Max
	Heave metals (as Pb)%	0.0005Max
	Ammonium salt	pass test
	Clarity	pass test
	Chloride (as Cl)%	0.40Max
	White	85Min
Handling and Storage recommendations:	The product should be stored in the dry and cooling place with good ventilation and should be avoiding hot and sunshine.  Shelf life: 12 Month.	
Package:	25kgs pp bags or 1000kgs jumbo bags/25kg/bags*40 bags into jumbo bags Etc.	

