

TITLE: PRODUCT SPECIFICATION DATA SHEET SODIUM BICARBONATE EXTRA FINE GRADE (1X)

REVIEW CODE CAM-ENG-FEP-100-014 04

PAGE 2 OF 3

Chemical denominations

Other names

DENOMINATIONS:

Type

No (CAS) Chemical Abstracts Service

Acid Sodium Carbonate

Monosodium Salt of Carbonic Ácid

Hydrogen Sodium Carbonate

Extra Fine Grade

144-55-8

	TESTS	UNIT	SPECIFICATION
	Assay (as NaHCO3)	%	99,0 – 100,5
	Characters		White crystalline powder, odorless,
	Characters	-	subject to agglomeration
	Loss on Drying	%	0,25 max.
\mathbf{x}	Carbonates (pH)	-	8,6 max.
, Z	Normal carbonate	-	Faint pink color
I A	Chloride	ppm	150 max.
CHEMICAL SPECIFICATIONS	Iron	ppm	5 max.
	Calcium	ppm	100 max.
	Lead	ppm	2 max.
	Arsenic	ppm	2 max.
	Sulfate	ppm	150 max.
		ppm	
	Limit of sulfur compounds	-	150 max.
	Identification (sodium, bicarbonate)		Pass test
	Insoluble Substances	- 💉	Clear and bright solution
	Ammonia	- 6	No odor of ammonia
	Appearance of the solution		Clear and bright solution
	TESTS	UNIT	SPECIFICATION
SIZE PARTICLES	Retained mesh 140 (106 microns)	%	10 max.
PROFILE	Through mesh 140 (106 microns)	%	90 min.
	TESTS	UNIT	ACCEPTABLE LIMIT
	Salmonella sp.	P/A 25g	Absent
BIOLOGICAL	B. cereuspresumptive	UFC/g	< 100 UFC/g
CHARACTERIS-	Escherichia coli	UFC/g	< 10 UFC/g
TICS	Molds and yeasts	UFC/g	< 500 UFC/g
STORAGE:	To store in ventilated, dry place, under the protection of the direct solar light. Subject to the		
	mal decomposition above of 60 °C. Maximum pile 30 bags.		
DISTRIBUTION		-	
METHOD	Products transported on pallets by closed tr	ucks without the nee	ed for temperature control.
PACKAGING:	25 Kg Polyethylene bag with the following information: lot number; validity of the product; date of		
	the product; date of production		



TITLE: PRODUCT SPECIFICATION DATA SHEET
SODIUM BICARBONATE EXTRA FINE GRADE (1X)

CODE REVIEW

04

PAGE 3 OF 3

STATUTORY AND REGULATORY REQUIRE-

a. RDC No. 724 of 2022 - Technical Regulation on Microbiological Standards for Food;

b. RDC No. 722 of 2022 - Establishes maximum tolerable limits (MTL) for contaminants in food, general principles for their establishment, and analysis methods for conformity assessment purposes;

c. RDC No. 45 of 2010 - Regulation on authorized food additives for use according to Good Manufacturing Practices (GMP);

d. RDC No. 623 of 2022 - Establishes tolerance limits for foreign matter in food, general principles for their establishment, and analysis methods for conformity assessment purposes;

e. RDC No. 655 of 2022 - Regulation on food recall and its communication to ANVISA (Brazilian Health Regulatory Agency) and consumers;

f. RDC No. 275 of 2002 - Standard Operating Procedures applied to food production/processing establishments and GMP checklist;

g. Food Chemical Codex.

INTENDED USE

Acidity regulator and chemical leavening agent..

CAM-ENG-FEP-100-014

OBSERVATION

Maximum limit (g/100g or g/100ml) for packaged wheat flours (flour and wheat with additives): 4.5

Meets the specifications required by the Food Chemical Codex V food use. According to legislation approved by General SPIARARA CONSTITUTA Office of Food (GGA) of the National Agency and the Ministry of Health.

"This product is not applicable for pharmaceutical use"