	<b>TITLE: PRODUCT SPECIFICATION DATA SHEET</b> <b>SODIUM BICARBONATE FINE GRADE (1F)</b>		
	<b>CODE</b>  CAM-ENG-FEP-100-004	<b>REVIEW</b>  04	<b>PAGE 2 OF 3</b>

<b>DENOMINATIONS:</b>	Chemical name	Acid Sodium Carbonate
	Other names	Monosodium Salt of Carbonic Ácid Hydrogen Sodium Carbonate
	Type	Fine - Food Grade
	Nº (CAS) Chemical Abstracts Service	144-55-8
	Formula	NaHCO <sub>3</sub>

<b>CHEMICAL SPECIFICATIONS</b>	<b>TESTS</b>	<b>UNIT</b>	<b>SPECIFICATION</b>
	Assay (as NaHCO <sub>3</sub> )	%	99,0 – 100,5
	Characteritics	-	White crystalline powder, odorless, subject to agglomeration
	Loss on Drying	%	0,25 max.
	Carbonates (pH)	-	8,6 max.
	Normal carbonate	-	Faint pink color
	Chloride	ppm	300 max.
	Iron	ppm	5 max.
	Calcium	ppm	100 max.
	Lead	ppm	2 max.
	Arsenic	ppm	2 max.
	Sulfate	ppm	150 max.
	Limit of sulfur compounds	ppm	150 max.
	Identification (sodium, bicarbonate)	-	Pass test
	Insoluble Substances	-	Clear and bright solution
	Ammonia	-	No odor of ammonia
Appearance of the solution			Clear and bright solution

<b>PARTICLES SIZE PROFILE</b>	<b>TESTS</b>	<b>UNIT</b>	<b>SPECIFICATION</b>
	Retained in mesh 60 (250 µ)	%	1 max.
	Retained in mesh 325 (45 µ)	%	80 min.
	Passed in mesh 325 (45 µ)	%	20 max

<b>BIOLOGICAL CHARACTE- RISTICS</b>	<b>TESTS</b>	<b>UNIT</b>	<b>SPECIFICATION</b>
	Salmonella sp.	P/A 25g	Absent
	B. cereuspresumptive	UFC/g	< 100 UFC/g
	Escherichia coli	UFC/g	< 10 UFC/g
	Molds and yeasts	UFC/g	< 500 UFC/g

<b>STORAGE:</b>	To store in ventilated, dry place, under the protection of the direct solar light. Subject to thermal decomposition above of 60 °C. Maximum pile 30 bags.
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<b>DISTRIBUTION METHOD:</b>	Products transported on pallets by closed trucks without the need for temperature control.
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<b>PACKAGING:</b>	25 Kg Polyethylene bag with the following information: lot number; validity of the product; date of of the product; date of production
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<b>VALIDITY:</b>	36 months from the date of production, observed the stockage conditions.
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<b>STATUTORY AND RE- GULATORY REQUIRE- MENTS</b>	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 establish-ments and GMP checklist; g. Food Chemical Codex.
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<b>INTENDED USE</b>	Acidity regulator and chemical leavening agent..
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**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 Office of Food (GGA) of the National Agency and the Ministry of Health.  
"This product is not applicable for pharmaceutical use"

CÓPIA PARA CONSULTA