	TITLE: PRODUCT SPECIFICATION SHEET SODIUM BICARBONATE SPECIAL FINE GRADE (1E1)			
carbonor <sup>3</sup>	CODE	REVIEW	PACE 2 OF 3	

GANG FRE 100 000
CAM-ENG-FEP-100-022

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Other names Type № (CAS) Chemical Abstracts Service Formula	Hydro	osodium Salt of Carbonic Ácid ogen Sodium Carbonate al Fine Grade		
Nº (CAS) Chemical Abstracts Service	Speci	al Fine Grade		
Nº (CAS) Chemical Abstracts Service				
	144-3	5 0		
Formula				
	INARC	NaHCO <sub>3</sub>		
TESTS	UNIT	SPECIFICATION		
Assay (as NaHCO3 )	%	99.0 - 100.5		
• • •	70	White crystalline powder, odorless,		
Characteristics	-	subject to agglomeration		
Loss on Drying	%	0,25 máx.		
<i>a</i> ,	-	Máx. 8,6		
	-	Faint pink color		
	ppm	150 máx.		
Iron	ppm	5 máx.		
	ppm	100 máx.		
	ppm	2 máx.		
Arsenic	ppm	2 máx.		
Sulfate	ppm	150 máx.		
	ppm	150 máx.		
		P.T		
Insoluble Substances	- ~	Clear and bright solution		
Ammonia		No odor of ammonia		
Appearance of the solution		Clear and bright solution		
	$\sim$			
		SPECIFICATION		
		60 máx.		
		60 mín.		
		ACCEPTABLE LIMIT		
		Absent		
		< 100 CFU/g		
		< 10 CFU/g		
Molds and yeasts	CFU/g	< 500 CFU/g		
sition above of 60 °C. Maximum pile 30 bags	otection of the di	irect solar light. Subject to thermal decomp		
Products transported on pallets by closed trucks without the need for temperature control.				
25 Kg Polyethylene bag with the following information: lot number; validity of the product; date of product				
	ved the stockage	conditions		
so months from the date of production, obser	ved the stockage	conditions.		
a. RDC No. 724 of 2022 - Technical Regulati	on on Microbiolo	gical Standards for Food:		
b. RDC No. 722 of 2022 - Establishes maximum tolerable limits (MTL) for contaminants in food, genera				
	rinciples 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);		č		
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.				
g. Food Chemical Codex. Acidity regulator and chemical leavening age				
	Characteristics Loss on Drying Carbonates (pH) Normal carbonate Chloride Iron Calcium Lead Arsenic Sulfate Limit of sulfur compounds Identification (sodium, bicarbonate) Insoluble Substances Ammonia Appearance of the solution TESTS Retained mesh 80 (180 $\mu$ ) Retained mesh 200 (75 $\mu$ ) TESTES Salmonella sp. B. cereuspresumptive Escherichia coli Molds and yeasts To store in ventilated, dry place, under the pr sition above of 60 °C. Maximum pile 30 bags Products transported on pallets by closed truc 25 Kg Polyethylene bag with the following in tion 36 months from the date of production, observant a. RDC No. 724 of 2022 - Technical Regulation b. RDC No. 724 of 2010 - Regulation on author Practices (GMP); d. RDC No. 623 of 2022 - Establishes toleran establishment, and analysis methods for confor e. RDC No. 655 of 2022 - Regulation on foo Regulatory Agency) and consumers; f. RDC No. 275 of 2002 - Standard Operatin	Characteristics-Loss on Drying%Carbonates (pH)-Normal carbonate-ChlorideppmIronppmLeadppmArsenicppmSulfateppmLimit of sulfur compoundsppmIdentification (sodium, bicarbonate)-Insoluble Substances-Ammonia-Appearance of the solution-TESTSUNITRetained mesh 80 (180 $\mu$ )%Retained mesh 80 (180 $\mu$ )%B. cereuspresumptiveCFU/gEscherichia coliCFU/gMolds and yeastsCFU/gTo store in ventilated, dry place, under the protection of the dsition above of 60 °C. Maximum pile 30 bags.Products transported on pallets by closed trucks without the ne25 Kg Polyethylene bag with the following information: lot nu tion36 months from the date of production, observed the stockagea. RDC No. 724 of 2022 - Technical Regulation on Microbiole b. RDC No. 724 of 2010 - Regulation on authorized food additi Practices (GMP);d. RDC No. 653 of 2010 - Regulation on authorized food additi Practices (GMP);d. RDC No. 653 of 2022 - Regulation on food recall and its cRegulatory Agency) and consumers; f. RDC No. 623 of 2022 - Standard Operating Procedures appf. RDC No. 623 of 2022 - Standard Operating Procedures app		

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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"

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