



Sodium bicarbonate food Poland

1. PRODUCT IDENTIFICATION			
Supplier product name	SODIUM BICARBONATE (E500) FOOD POLAND		
Supplier product number	15985	Date of issue: 23/09/2011	Replaces: 20/07/2011
Origin	Chemical synthesis		
Manufacturer	Soda Matwy		
Country	Poland		
Quality certification:	ISO 9001, IFSA (feed GB)		
1.1 Composition, acc. Directive 88/388/EC – From 20 January 2011 new regulation: Regulation (EC) No			
	Unit	Specification	Method
Single ingredient			
Chemical name	Sodium bicarbonate, sodium hydrogen carbonate		
Chemical formula	NaHCO ₃		
Molecular weight	84,0066		
Mixture composition			
Flavouring systems:			
Carriers:			
Texturing systems:			
Preservatives:			
Colours:			
Antioxidants:			
Acidifiers:			
Nutritional ingredients:			
Others:			
1.2 Legislative information			
CAS-N°	144-55-8		
INTRASTAT CODE	283630		
EINECS	205-633-8		
Legal declaration	E500ii		



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2. PRODUCT INFORMATION			
	Unit	Specification	Method
2.1 Physical and Chemical properties			
Appearance		Powder	
Colour		White	
Odour/taste		-	
Assay	wt%	≥ 99,0	
Loss on drying	wt%	≤ 0,25	
pH value of 1% solution		8,0 – 8,6	
Sieve analysis:			
> 0,5 mm		≤ 1,0	
> 0,2 mm	%	≤ 25	
0,2 – 0,1 mm	%	Complete to 100 %	
< 0,1 mm	%	≥ 20,0	
2.2 Microbiological data			
Total number of micro-organisms	cfu/g	≤ 10	
Yeasts	cfu/g	≤ 10	
Moulds	cfu/g	≤ 10	
Salmonella		Absent/25 g	
2.3 Contaminants, acc. Food EC-Regulation 1881/2006			
2.3.1 Chemical contaminants			
Pb	ppm	≤ 5	
As	ppm	≤ 3	
Hg	ppm	≤ 1	



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2.3.2 Physical contaminants			
Metal detection	Y		
2.4 Nutritional Information, acc. Directive 90/496/EC			
2.4.1 Nutritional Values			
Energy	kJ/100g	-	
Energy	kcal/100g	-	
Protein	g/100g	0	
Carbohydrate :	g/100g	0	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat :	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	≤ 0,25	
Organic acid	g/100g	-	
2.4.2 Minerals			
Sodium	mg/100g	27100 – 27500	Calculated
Calcium	mg/100g	≤ 10	
Magnesium	mg/100g	≤ 4	
Potassium	mg/100g	-	
Ferrous	mg/100g	≤ 2	
Zinc	mg/100g	≤ 1	
Copper	mg/100g	-	



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Phosphor	mg/100g	≤ 0,5	
Aluminium	mg/100g	-	
Others:	mg/100g	-	

3. FOOD INTOLERANCES

3.1 Allergens, acc. To directive 2003/89/CE & 2005/26/CE & 2006/142/EC & 2007/68/EC

	Y / N	Direct Contamination	Cross-Contamination (Risk)
Barley	N	N	N
Beef	N	N	N
Cacao	N	N	N
Carrot	N	N	N
Celery and celery products	N	N	N
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	N	N	N
Chicken	N	N	N
Coriander	N	N	N
Crustaceans and Shellfish	N	N	N
Eggs and egg products	N	N	N
Fish and fish products	N	N	N
Glutamate	N	N	N
Lupin and products thereof	N	N	N
Milk and milk products (incl. Lactose)	N	N	N
Molluscs and products thereof	N	N	N
Mustard and mustard products	N	N	N
Nuts and nut products (almonds, hazelnuts, walnuts)	N	N	N
Peanuts and peanut products	N	N	N
Pork	N	N	N
Sesame and sesame products	N	N	N
Soybean and soybean products	N	N	N
Sulphite (E221 - E228)	N	N	N
Sulphur dioxide (> 10 mg/kg)	N	N	N



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3.2 Suitability for other diets:			
Vegetarian	Y		
Vegans	Y		
Kosher	Y		
Halal	N		
Lactose intolerant	Y		
Coeliacs	Y		
3.3 GMO Declaration, acc. Regulations 298/2008/EC and 1830/2003/EC			
NON GMO	Y		
GMO declaration needed	N		
3.4 Irradiation, acc. Directive 1999/2/EC and 1999/3/EC			
Ionizing radiation	N		
3.5 BSE/TSE Declaration			
	Y / N		
Animal Origin	N		
3.6 Regulatory information			
The product complies with:			
EC Directive 2008/84/EC on food additives other than colours and sweeteners (See E 500ii: Sodium hydrogen carbonate)			
EC Regulation n° 1019/2008 on hygienic requirements for the manufacturing of raw materials in the food industry			
EC Regulation n° 1831/2003 on additives for use in animal nutrition			
EC Directive 2002/32/EC on undesirable substances in animal feed			
The production plant complies with:			
EC Regulation n° 852/2004 on hygienic requirements for the manufacturing of raw materials in the food industry.			
EC Regulation n° 183/2005 on requirements for feed hygiene			



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4. PACKAGING			
4.1 Packaging information, acc. EC Regulation 1935/2004			
Packaging description	Bags / Bigbags	Bags / Bigbags	
Packaging net content	Kg	4 – 6 – 25 / 500 – 1000	
Different packagings on request	Y		
Paletisation			
5. STORAGE CONDITIONS			
Heated storage	No		from +40°C to 60°C
Ambient storage	Yes		from +5°C to 25°C
Chilled storage	No		from 0°C to 4°C
Frozen storage	No		from -22°C to -18°C
Conditioned storage	°C	Roomtemperature	
Storage conditions		In closed original packaging	Must be kept in a cool, dry and well ventilated environment,
Shelf life (recommended re-analysis)	months after production	24 months	under the above mentioned conditions