

 WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	SODI002 (25 kg)
	SODIUM BICARBONATE	Issue No:	13
		Change Notice No:	12
		Date Issued:	13/05/2024

Product Identification

Product Name	Sodium Bicarbonate
Country of Origin	Product of Singapore or Turkey or Spain
Description	Sodium Bicarbonate occurs as a white crystalline powder. It is stable in dry air, but slowly decomposes in moist air. It is insoluble in alcohol.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Sodium Bicarbonate (e500) (Percentage: $\geq 99\%$), Sodium Carbonate (Percentage: $\leq 1\%$).

Personal Diet & Regulations

Allergens due to ingredient nature	Sodium Bicarbonate contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	Nil
GMO statement	Sodium Bicarbonate is a non GM product.
Halal accreditation	Sodium Bicarbonate is Halal suitable (validation means: Certified).
Kosher accreditation	Sodium Bicarbonate is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Sodium Bicarbonate is to meet and conform to all current food legislations.

Nutritional Information

Nutrient		Average quantity per 100g	Units
Energy		0	kJ
Protein		0	g
Fat	Total	0	g
	Saturated	0	g
Carbohydrate	Total	0	g
	Sugars	0	g
Sodium		27000	mg
Potassium		0	mg

Data from theoretical source (Information obtained from the supplier).

Organoleptic Specification(s)

Test / Parameter	Specification
Colour	White
Texture	Crystalline powder
Odour	Odourless

Physical Specification(s)	
Test / Parameter	Specification
Insoluble substances	Clear
Particle Size: < 0.200mm	Fine: 1. Cumulative fraction retained > 250 µm : ≤ 5% 2. Cumulative fraction retained > 50 µm : ≥ 70% 3. D50 ≤ 400 µm
Bulk Density	≥ 0.90 g/mL

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	< 100 cfu/g
Total Yeast & Mould	< 10 cfu/g
Salmonella	ND per 25g
Listeria Monocytogenes	ND per 25g

Chemical Specification(s)	
Test / Parameter	Specification
PH (5%)	≤ 8.6
Loss on Drying	≤ 0.25 %
Total Alkali content	≥ 99.0%
Arsenic	<0.2 ppm
Lead	<0.2 ppm
Heavy Metals	< 5.0 ppm
Chloride Cl	< 200mg/kg
Sodium Carbonate/ Carbonate	Na ₂ CO ₃ : ≤ 1.00%, CO ₃ : ≤ 0.23

Packaging description:	Product shall be packed in polyethylene food contact plastic bags (25kg). . No staples, wire closure or castrating rings to be used.
Traceability comments:	Product code and batch number on the 25kg bags or production date and best before date on the 1kg heat sealed pouches.
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	25kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a closed container, in a cool, dry area away from direct sunlight. Note that this product slowly decomposes in moist air. If stored as advised, the shelf life in original, unopened packaging should be min. 24 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 13/05/2024
Authorised by: Sandy Tsoutsas	Signature:	Date: 13/05/2024