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1. PRODUCT NAME

BAKING SODA

2. DESCRIPTION



Baking soda is Sodium Hydrogen Carbonate (NaHCO_3) and is used as a leavening agent in baking. It is also used for cooking, it is used to tenderise vegetables and pulses during the cooking process.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Sodium Bicarbonate (NaHCO_3)

3.2. OTHER PERMITTED INGREDIENTS

None permitted.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.


5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
pH (1 % aqueous solution)	≤ 8.8
QUALITY PARAMETERS	LIMITS
Total alkalinity (as NaHCO_3), min	$\geq 99.0 \%$ (m/m)
Chlorides (as Cl), max	$\leq 0.06 \%$ (m/m)
Insoluble matter, max	$\leq 0.1 \%$ (m/m)
Sulphates (as SO_4), max	$\leq 0.07 \%$ (m/m)

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7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance	Free flowing tiny crystals
Odour and Flavour	Free from off-flavour and odour
Granularity	Fine powder, all particles shall pass through a 180 µ sieve.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

N/A

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
N/A	

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material recyclable/ biodegradable that maintains product's organoleptic qualities and sanitary integrity. Be able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transportation and handling.
Primary packaging net weight	From 50 g to 100 g.
Warranty at delivery location	Minimum 4 months

11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"