



## Ammonium Bicarbonate Food Grade – TDS

### Technical Specifications

| Parameter                 | Specification                   |
|---------------------------|---------------------------------|
| Product Name              | Ammonium Bicarbonate Food Grade |
| Chemical Formula          | $\text{NH}_4\text{HCO}_3$       |
| CAS Number                | 1066-33-7                       |
| E Number                  | E503(ii)                        |
| Molecular Weight          | 79.06 g/mol                     |
| Purity                    | 99.0–100.5%                     |
| Appearance                | White crystalline powder        |
| Chloride (Cl)             | $\leq 0.003\%$                  |
| Sulfate ( $\text{SO}_4$ ) | $\leq 0.007\%$                  |
| Residue After Evaporation | $\leq 0.008\%$                  |
| Lead (Pb)                 | $\leq 3 \text{ mg/kg}$          |
| Arsenic (As)              | $\leq 2 \text{ mg/kg}$          |
| Solubility in Water       | Soluble                         |
| Physical Form             | Powder / Fine Crystals          |
| Main Function             | Leavening Agent                 |
| Packaging                 | 25 kg Bag                       |

### Main Applications

Ammonium Bicarbonate Food Grade is widely used in:

- Biscuits
- Cookies
- Crackers
- Wafers
- Dry bakery products
- Bakery premixes
- Confectionery applications

### Functional Properties

The product acts as an effective food-grade leavening agent. When heated, it releases carbon dioxide, ammonia, and water vapor.



As a result, it can support:

- Dough expansion
- Crisp texture
- Increased porosity
- Light bakery structure
- Efficient gas release during baking

## Packaging

Standard packaging is typically:

- 25 kg bags
- Moisture-resistant lined bags
- Palletized export packaging

Other packaging options may be available for bulk orders.

## Storage

Store in a cool, dry, and well-ventilated warehouse.

Keep the package tightly sealed and protect the product from:

- Moisture
- Direct sunlight
- Excessive heat
- Contamination

## Shelf Life

Typical shelf life is up to **24 months** when stored in unopened original packaging under recommended conditions.

## Note

The values listed above represent typical commercial specifications. Final specifications may vary according to manufacturer, origin, and batch. Always confirm the final product specification with the supplier's Certificate of Analysis.