

# all bak

## 1 PRODUCT INFORMATION

PRODUCT DESCRIPTION	: AMMONIUM BICARBONATE, COATED QUALITY ( E 503ii food quality, coating MgCO3 E504i)
APPLICATION	: USED IN THE BAKING INDUSTRY AS A RAISING AGENT
MOLECULAR FORMULA	: NH <sub>4</sub> HCO <sub>3</sub> :

## 1 TYPICAL PROPERTIES

	Typical	Min./max
Ammonium Bicarbonate (NH <sub>4</sub> HCO <sub>3</sub> ) E503ii	99.3%	99.2-99.6%
Non volatile residue (Ammonium Bicarbonate)	0.001%	<0.01%
Magnesium carbonate E504i	0.6%*	Max 0.8 %
Water content	0.1 %	
Fe	< 1 ppm	Max 5 ppm
As	< 0.1 ppm	Max 1 ppm
Pb	< 0.2 ppm	Max 1 ppm
Cd	< 0.1 ppm	Max 1 ppm
Hg	< 0.01 ppm	Max 0.05 ppm
Cr	< 2 ppm	Max 10 ppm
SO <sub>4</sub> <sup>2-</sup>	< 5 mg/kg (Sulphate)	Max 10 ppm
Raw material		
NH <sub>3</sub>	21.4 %	Min. 21.1 %
CO <sub>2</sub>	55.2%	Min. 55.0 %
Coated quality		
Ammonium bicarbonate conditioned with Magnesium carbonate.		
Magnesium carbonate:	Typical 0.6%*	Min. 0.4 % /max 0.8 %
Size:	99.5 % < 0.5 mm	

## 1 PHYSICAL DATA

White crystals of high purity. Relatively stable at room temperature. Completely decomposed at 60 °C and above. Rate of decomposition increases with temperature. Decomposition products are ammonia (NH<sub>3</sub>), carbon dioxide (CO<sub>2</sub>) and water vapor (H<sub>2</sub>O). The food safety and quality management system satisfies the requirements of ISO 22000 (HACCP), FSSC 22000 and ISO 9001. The product satisfies the requirements of Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes I and II to Regulation (EC) No 1333/2008, WHO, FAO, FCC, BP and is KOSHER and HALAL certified.

Molecular weight:	79.06
Specific weight:	1.586
Heat of solution:	Endotherm
Particle Size:	0.1 - 0.7 mm
Bulk density:	approx. 0.96 kg/l vibrated approx. 0.85 kg/l un vibrated
pH:	- 8 (by 5 % weight solution at room temperature)
Solubility in water:	at 10 °C: 14.0 % at 20 °C: 17.8 % at 30 °C: 21.3 % at 40 °C: 26.8 %

## 1 HANDLING AND STORAGE

Ammonium bicarbonate should be stored cool and in a dry place and preferably well ventilated, allowing air to circulate between the bags. Duration 12 months from production date.

## **ALLERGENS STATEMENT**

We can confirm that our Ammonium bicarbonate (ABC) is not produced with raw materials which are influenced by allergens and that we do not use allergenic materials in the engineering processes.

The list of allergens below is according to Directive 2000/13/WE as amended Directive 2003/89/EC and 2007/68/EC.

Or contain any of the following known allergens:

Artificial Sweeteners

Celery

Colorants

Dyes

Egg or Egg Products

Gluten (Wheat, Barley, Rye, or Oats)

Lactose

Latex

Milk or Milk Products

Monosodium Glutamate (MSG)

Peanuts or Peanut Products

Preservatives

Seafood or Seafood Products (Fish or Shellfish)

Seeds or Seed Products (Cotton, Poppy, Sesame, or Sunflower)

Soybeans or Soybean Products

Nuts or Nut Products (Almond, Brazil, Cashew, Hazelnut, Pine, Pistachio, Pecan, Macadamia, or Walnut)

Wheat or Wheat Products

Sulphate less than 10 mg/kg.

## **Ammonium Bicarbonate (ABC)**

### **GMO Certificate.**

We can confirm that our Ammonium Bicarbonate (ABC) is not produced with raw materials which are influenced by genetically modified organisms and that we do not use genetically modified organisms in the processes.

# Statement on Food ingredient or Pharmaceutical related aspects

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## STATEMENT

This statement refers to ammonium bicarbonate Crystallin grade and ammonium bicarbonate E503(ii) containing 0.4 0.8 % basic magnesium carbonate E504(i/ii) (FFQ grade) manufactured by the above Company.

Note: This information should not be used as a statement of suitability for use in any specific food or pharmaceutical application. This must be determined by the user of the product.

## MICROBIOLOGICAL ASPECTS

The products are produced from carbon dioxide and ammonia. As such, they do not contain biologically active materials. Ammonium Bicarbonate is known to have bactericidal properties.

## NUTRITIONAL INFORMATION

These products are pure synthetic chemicals (not foodstuffs) and are not believed to be used in food as nutritional additives. They have no nutritional value or contribution.

## ALLERGEN

We confirm that these products do not have any allergenic effects when used for the intended purpose as determined by the user.

## GENETICALLY MODIFIED ORGANISMS

We confirm that the above products are synthetic chemical substances containing no genes or organisms and therefore can not contain genetically modified organisms (GMO). GMO are not used in the manufacturing processes. Therefore the GM legislation Reg. (EC) No. 1829/2003 on Genetically Modified Food & Feed and Reg. (EC) No. 1831/2003 on Traceability and Labelling of Genetically Modified Organisms and the Traceability of Food & Feed Products is not applicable.

## NUTS

We confirm that the above products are synthetic chemical substances containing no nuts of any kind or any nut related derivatives. Nuts and nut related substances are not used in the manufacturing processes.

## KOSHER AND HALAL

These products are covered by a Kosher certificate (copy available upon request) issued by the Orthodox Rabbinat of the Jewish Community in Oslo, Norway who periodically audit the manufacturing processes. Halal certification has not been sought. However, there is no reason to believe that it would not be granted for these products. The products and raw materials used are synthetic chemicals and not derived from Pork or Pork Products. Alcohol is not used in the manufacturing process.

## BOVINE/TRANSMISSIBLE SPONGIFORM ENCEPHALOPATHY {BSE/TSE}

We confirm that the above products are synthetic chemical substances and the materials used in the manufacture have not been exposed to potential sources of BSE/TSE.

## RESIDUAL SOLVENTS

Solvents are not used in the manufacture of these products. They are therefore free of residual solvents.

## IONISING RADIATION

This product has not been exposed to ionising radiation.

## GLUTEN

These products are free of gluten.

## HORMONES

We confirm that the above product do not contain hormones.