

BAKING SODA: INDUSTRIAL-GRADE/FOOD GRADE



Baking soda, also known as sodium bicarbonate, is a widely used chemical substance in both daily life and industry. Its chemical formula is NaHCO_3 . It appears as white, fine crystals and has a lower solubility in water compared to sodium carbonate.

QINGDAO CHEMLINK

PRODUCT ADVANTAGES

01

Solubility

Prone to thermal decomposition. It starts to gradually decompose above 50°C to generate sodium carbonate, carbon dioxide, and water, with complete decomposition occurring at 270°C .



02

Acidity and Alkalinity

Its aqueous solution is weakly alkaline and can react vigorously with acids to generate carbon dioxide gas.



APPLICATION FIELDS

Food Industry

It is a commonly used leavening agent in the production of bread, cakes, and other baked goods. The carbon dioxide gas produced during its decomposition when heated makes the food porous and fluffy. It can also be used to adjust the pH value of food.

Cleaning Field

It has good cleaning and deodorizing properties, which can be used to clean kitchen grease, stains on clothes, and can be placed in refrigerators to remove odors.

Pharmaceutical aspect

It can be used to treat excessive stomach acid, neutralizing stomach acid and alleviating symptoms such as heartburn.

1 BAKING SODA: FOOD-GRADE



Attributes	Food Grade Baking Soda Product Information Attributes
CAS Number	144-55-8
Product Name	Food Grade Baking Soda
Name (Alias)	Sodium Bicarbonate
Product Grade	Food Grade
Hazard Level	Non-hazardous
Purity (Content)	Above 99%
Model	Baking Soda
Product Code	Food Grade Baking Soda
Particle Size	> 120 mesh
Manufacturer (Origin)	BinHai Economic Development Zone, Weifang, Shandong

Executive Quality Standard	GB1886.2-2015 (National Standard)
Main Component	Sodium Bicarbonate
Molecular Formula	NaHCO ₃
Appearance	White fine crystal
pH Value	8.3
EINECS Number	205-633-8
Shelf Life	1 year
Standard Packaging	25kg, 1000kg English packaging
Applications	Food-grade as additive
HS Code	2836300000

2 BAKING SODA: INDUSTRIAL -GRADE



Attributes	Industrial Grade Baking Soda Product Information
CAS Number	144-55-8
Product Name	Industrial Grade Baking Soda
Name (Alias)	Sodium Bicarbonate
Product Grade	Industrial Grade
Hazard Level	Non-hazardous
Purity (Content)	Above 99%
Model	Baking Soda
Product Code	Industrial Grade Baking Soda
Particle Size	> 120 mesh
Manufacturer (Origin)	Weifang Binhai Economic Development Zone, Shandong

Executive Quality Standard	National Standard GB1606-2008
Main Component	Sodium Bicarbonate
Molecular Formula	NaHCO_3
Appearance	White fine crystalline
pH Value	8.3
EINECS Number	205-633-8
Shelf Life	2 years
Standard Packaging	25kg, 1000kg English packaging
Applications	Fiber, rubber industry, printing and dyeing, metallurgical industry, sewage treatment.
HS Code	2836300000

PACKAGING AND STORAGE

01

Solids: 40KG/50KG plastic woven bags (PP bags with PE inner lining)/1000KG bulk bags (with PE inner lining)

02

Customized shipping marks/labels/other packaging as required

03

**Transportation capacity (20FCL):
industrial-grade/food-grade Baking soda ,in 25KG bags ,
it is 28 tons ;for ton bags, it is 25 tons;**

04

Storage conditions: dry, ventilated and moisture-proof



PRECAUTIONS



Store in a cool, dry, and well-ventilated place, away from sources of ignition and heat.



Keep separate from acidic substances to avoid reactions.



When used as a food additive, it should be added according to the specified usage amount and scope. Excessive use may cause certain harm to the human body, such as affecting the absorption of calcium.



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小苏打: 工业级/食品级



小苏打，学名碳酸氢钠，是一种在生活和工业中都有广泛应用的化学物质。化学式为 NaHCO_3 ，白色细小晶体，在水中的溶解度小于碳酸钠。

QINGDAO CHEMLINK

产品优势

01 稳定性:

受热易分解，在 50°C 以上开始逐渐分解生成碳酸钠、二氧化碳和水， 270°C 时完全分解。



02 酸碱性:

其水溶液呈弱碱性，能与酸发生剧烈反应，产生二氧化碳气体。



应用领域

食品行业

是常用的膨松剂，用于制作面包、蛋糕等食品，受热分解产生的二氧化碳气体能使食品变得疏松多孔。还可用于调节食品的pH值。

清洁领域

具有良好的清洁和除臭功能，可以用来清洁厨房油污、衣物污渍，也可放在冰箱中去除异味。

医药方面

(3) 可用于治疗胃酸过多，能中和胃酸，缓解胃痛等

1 食品级小苏打



属性	小苏打产品信息属性
CAS 编号	144-55-8
产品名称	食品级小苏打
名称（别名）	碳酸氢钠
产品等级	食品级
危险等级	非危险品
含量	≥99%
型号	小苏打
货号	食品级小苏打
粒度	>120 目
厂家（产地）	山东潍坊滨海经济开发区

执行质量标准	国标GB1886.2-2015
主要成分	碳酸氢钠
分子式	NaHCO ₃
外观	白色细小晶体
pH值	8.3
EINECS 编号	205-633-8
保质期	1 年
包装	25kg，1000kg英文包装
用途	食品添加剂
HS 编码	2836300000

2 工业级小苏打



属性	工业级小苏打产品信息属性
CAS 编号	144-55-8
产品名称	工业级小苏打
名称（别名）	碳酸氢钠
产品等级	工业级
危险等级	非危险品
含量	≥99%
型号	小苏打
货号	工业级小苏打
粒度	>120 目
厂家（产地）	山东潍坊滨海经济开发区

执行质量标准	国标GB1606-2008
主要成分	碳酸氢钠
分子式	NaHCO ₃
外观	白色细小晶体
pH值	8.3
EINECS 编号	205-633-8
保质期	2 年
包装	25kg, 1000kg英文包装
用途	纤维、橡胶工业、印染、冶金工业、治理污水.....
HS 编码	2836300000

包装与储存

01 固体：40KG/50KG 塑料编织袋（PP 袋内含 PE 内衬袋）/1000KG 吨包（内含 PE 内衬袋）

02 按需定制唛头/标签/其他包装

03 运输容量（20 尺柜）：工业/食用小苏打25KG 28 吨，吨包 28 吨

04 储存条件：干燥、通风、防潮



注意事项



储存于阴凉、干燥、通风良好的地方，远离火源和热源。



与酸类物质分开存放，避免发生反应。



作为食品添加剂使用时，应按照规定的使用量和使用范围添加，过量使用可能会对人体造成一定危害，如影响人体对钙的吸收等。



联系我们

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期待与您携手合作, 共创美好未来。欢迎来电来函咨询洽谈。