



<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
<b>BAKING SODA</b>	ED No: 02
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**1. PRODUCT NAME**  
BAKING SODA

PRODUCT RISK		
LOW	MEDIUM	HIGH

**2. DESCRIPTION**



Baking soda is Sodium Hydrogen Carbonate (NaHCO<sub>3</sub>) 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.

**3. INGREDIENTS**

**3.1. ESSENTIAL INGREDIENTS**

Sodium Bicarbonate (NaHCO<sub>3</sub>)

**3.2. OTHER PERMITTED INGREDIENTS**

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

**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**

**MAXIMUM LIMITS**

- 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**

Available Carbon dioxide	>8%
Residual carbon dioxide	≤ 1.5%

**QUALITY PARAMETERS**

**MAXIMUM LIMITS**

N/A



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#### 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance	White fine powder
Granularity	100% of the baking powder shall pass through a 177 $\mu$ sieve.
Storage and Transportation	Ambient temperature

#### 8. CONTAMINANTS

N/A

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
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#### 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	4 months

#### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

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