

## SPECIFICATION

### AMMONIUM HYDROGEN CARBONATE - a food additive E503(ii)

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#### Product Identification

Description:	Ammonium Hydrogen Carbonate is a white Crystalline powder.
Molecular Weight:	79.06 g/mol
CAS-No.:	1066-33-7
EINECS Number:	213-911-5
REACH Registration:	not obligatory to registration acc. Directive (EU) no. 1907/2006, article 2, item 5

#### Product Description

Main Applications:	A food additive used in foods under the terms of the EC Regulation 1333/2008 on food additives, with further amendments. Raising agent – a substance which liberates gas and thereby the volume of a dough or a batter.
Characteristic:	Crystalline powder
Purity:	Product fulfils requirements of the purity criteria defined in annex to Regulation UE231/2012 laying down specification for food additives.
Quality Standards:	Production certified according to ISO 9001

#### Specification

Appearance	Crystalline powder
Color	White
Odour	Perceptible odour of ammonia
Bulk density	Appox. 900g/l
pH (5% solution)	7.5 – 8.5
Content NH <sub>4</sub> HCO <sub>3</sub>	Min. 99.0%
Content of Ammonia NH <sub>3</sub>	Min. 21.3%
Non-volatile matter (except anticaking agent)	Max. 500 mg/kg
Anticaking agent E504(ii)	Max. 0.5%
Chlorides (as Cl)	Max. 30 mg/kg
Iron (Fe)	Max. 5 mg/kg
Sulphate (as SO <sub>4</sub> )	Max. 30 mg/kg
Arsenic (as As)	Max. 1 mg/kg
Lead (as Pb)	Max. 1 mg/kg
Mercury (as Hg)	Max. 1 mg/kg

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#### Microbiological Parameters

Yeast & Mold	Max. 10 UFC/g
Total Coliforms	Max. 10 UFC/g
Fecal Coliforms	Max. 10 UFC/g
E.Coli	Max. 10 UFC/g
Salmonella	Negative
Mesophiles	Max. 10

#### Anti-Caking Agent

Product can be delivered with or without Anti-Caking Agent.

Product with anti-caking agent contains max. 0.5% magnesium hydroxide carbonate E 504(ii).

#### Product Packaging

Product is packed in polypropylene bags with polyethylene liner. Each bag contains 25 kg of the product. The bags are placed on a pallet which is padded with cardboard and belted with foil. Bags are manufactured in accordance with a practice which was defined in Regulation EC 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food. Bags fulfil requirements of Regulation EC 1935/2004 on materials and articles intended to come into contact with food as well as requirements of Regulation EC 10/2011 on plastic materials and articles intended to come into contact with food.

The packaging of the product contains the information required by:

- Regulation EC 1333/2008 on food additives.
- Regulation EC 1272/2008 on classification, labelling and packaging of substances and mixtures (CLP).

#### Storage Conditions

Store in tightly closed containers in a dry place. Protect from moisture and water.

Keep only in original tightly closed bags stacked on pallets in a cool, well-ventilated magazines. The pallets must not be stacked one on top of the others, because the pressure thus applied would favour caking. Keep at temperature not exceeding 35 °C. Relative air humidity < 0.8. Changes in the properties of the product may occur if substance/product is stored above indicated temperature for extended periods of time. Protect from moisture.

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#### Hazards Avoidance and Risk Reduction

Information about dangers when using the product, handling the product in a safe manner and procedure in case of emergency - defined in „Safety data sheet AMMONIUM HYDROGEN CARBONATE“.

#### Instruction for use

Regulation EC 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (Annex II, Part E) determines conditions for use an additive E 503 (ii), including the categories of food to which may be this added, maximum quantity and limits.

#### Shelf Life:

Shelf Life: 24 months

#### Country of Origin:

Country of Origin: European Union