

Product Specification

AMMONIUM BICARBONATE H FOOD GRADE

AMMONIUM HYDROGEN CARBONATE (E503ii) with MAGNESIUM CARBONATE (E504)

PRD-No.: 30046446

1. General

This product is produced by BASF SE, Ludwigshafen, Germany. BASF SE, Ludwigshafen, Germany is certified according to ISO 9001. An HACCP-Concept (EC) No. 852/2004 is implemented. The requirements according to "FDA: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food; 21 CFR Part 117", as well as "ISO 22000, ISO/TS 22002-1 and additional FSSC 22000 requirements" are fulfilled.

Appearance:	fine, white crystals with a slight smell of ammonia	
Chemical name:	ammonium hydrogen carbonate, ammonium bicarbonate, NH_4HCO_3	
CAS no.:	1066-33-7	ammonium hydrogen carbonate
	39409-82-0	magnesium hydroxide carbonate
EINECS no.:	213-911-5	ammonium hydrogen carbonate
	235-192-7	magnesium carbonate hydroxide

2. Properties

Parameter	Unit	Specification	Test method
NH_4HCO_3	g/100 g	min. 99.5	FCC-method / calculated
NH_3	g/100 g	min. 21.1	calculated
CO_2	g/100 g	min. 55.0	calculated
Non volatiles	g/100 g	max. 0.35	FCC-method
Heavy metals (as Pb)	mg/kg	max. 3	FCC-method
Chloride	mg/kg	max. 30	FCC-method
Sulfate	mg/kg	max. 30	FCC-method
Fe	mg/kg	max. 3	ICP/OES
As	mg/kg	max. 1	ICP/OES
Cd	mg/kg	max. 1	ICP/OES
Pb	mg/kg	max. 1	ICP/OES
Hg	mg/kg	max. 0.1	ICP/OES
Anticaking agent (MgCO_3)	mg/kg	max. 3500	added

Ammonium bicarbonate H Food Grade is a mixture of ammonium hydrogen carbonate (E 503 ii) and magnesium carbonate (E 504). Each fulfil separately the purity criteria for food additives set by Directive (EU) 231/2012, the Joint (FAO/WHO) Expert Committee on Food Additives (JECFA) in the Codex Alimentarius as well as the one contained in the Food Chemical Codex. They also fulfil the effective specification limits of the European and British Pharmacopoeia. May contain process-related particles up to 500 μm , which do not affect the quality of the product.

The aforementioned data shall constitute the agreed contractual quality of the product at the time of passing of risk. The data are controlled at regular intervals as part of our quality assurance program. Neither these data nor the properties of product specimens shall imply any legally binding guarantee of certain properties or of fitness for a specific purpose. No liability of ours can be derived therefrom.