

FOOD INGREDIENTS RANGE

## **BAKING SODA**

$\text{NaHCO}_3$  E 500 ii

## **SODIUM CARBONATE**

$\text{Na}_2\text{CO}_3$  E 500 i



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# INGREDIENTS FOR FOOD, BAKERY AND SOFT DRINKS



Novacarb produces valuable and essential ingredients for the food market. Our product portfolio is based on Sodium Bicarbonate ( $\text{NaHCO}_3$ , E 500ii) and Sodium Carbonate ( $\text{Na}_2\text{CO}_3$ , E 500i).



## FOOD INGREDIENTS COMING FROM NATURE

Sodium Carbonate is first produced through the carbonation of purified natural salt brine. Sodium Bicarbonate is obtained through a complementary carbonation of a filtrated aqueous Sodium Carbonate solution. The carbon dioxide used in the carbonation comes from the calcination of natural high-purity limestone.

## QUALITY INSURANCE OF SODIUM BICARBONATE AND SODIUM CARBONATE

Sodium Carbonate and Sodium Bicarbonate commercial grades are of high purity. These food ingredients comply with the criteria of the Food Chemical Codex and the European Pharmacopeia for certain grades. The quality of Sodium Bicarbonate and Sodium Carbonate is closely controlled all along the production process. HACCP system is applied to ensure that our food ingredients are safe and to meet our customers' requirements. Our products are REACH registered.

## BENEFITS OF SODIUM BICARBONATE

Sodium Bicarbonate (pH = 8,3) is a safe, non hazardous, environment friendly food additive with a slight salty taste. Its chemical features allow various end uses, for instance as an acidity regulator, a source of carbon dioxide in baking powders and in sparkling soft drinks, or a processing aid for gelifying proteins (surimi).

## BENEFITS OF SODIUM CARBONATE

Compared to Sodium Bicarbonate, Sodium Carbonate is alkaline (pH = 11,2) and is used to adjust the pH value. It is also hygroscopic and can consequently be used as a dessicant material, or to hold moisture inside fish fillets or shrimps.

## NOVACARB AND YOUR REQUIREMENTS

Purchasing Novacarb commercial grades is the warranty to get a true 'Made in France' Food Ingredient at the most competitive value and meeting your requirements. Our R&D and Sales Team is available to give you technical support and to help you choose and test the most suitable grade.

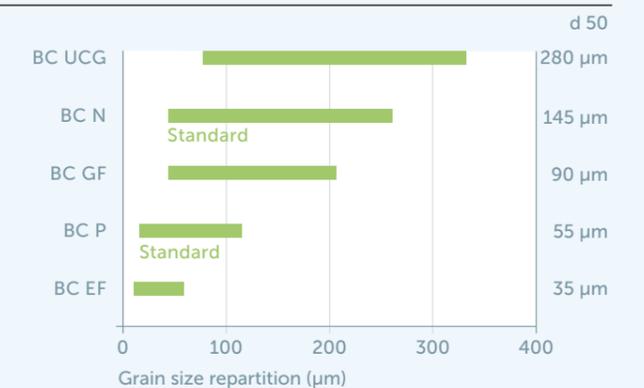


## SODIUM BICARBONATE

Novacarb Sodium Bicarbonate commercial grades are delivered in 25 kg bags or 1,0 - 1,2t big bags on covered wooden pallets or bulk 25 t silo trucks. Novacarb Sodium Bicarbonate commercial grades have to be stored under cool and dry conditions ( $T \leq 25^\circ\text{C}$  and relative humidity  $\leq 60\%$ ) in their original packaging or in stainless steel silo. It is strongly recommended not to stack pallets to avoid caking of the product.

Novacarb Sodium Bicarbonate commercial grades contain  $\geq 99,0\%$   $\text{NaHCO}_3$  and  $\leq 0,25\%$  moisture. Typical water activity values are between 0,4 and 0,6. Upon request, the finest grades (BC EF, BC P and BC GF) can be enhanced with additives, to improve their flowing properties or to make them hydrophobic and delay their dissolution. Dissolution times in water range between 1 to 5 min for fine grades (BC EF, BC P and BC GF), and between 5 and 10 min for BC N and BC UCG grades.

### Sodium Bicarbonate product range overview

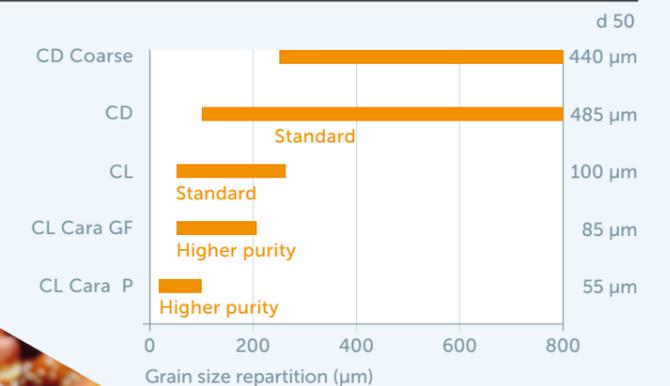


## SODIUM CARBONATE

Novacarb Sodium Carbonate commercial grades are delivered in 25 kg bags or 0,9t big bags on covered wooden pallets or bulk 25 t silotrucks. Sodium Carbonate is sensitive to caking. Novacarb commercial grades have to be stored under the driest possible conditions in their original packaging or in stainless steel silo. The stacking of pallets is forbidden to avoid caking. Technical and Safety Data sheets are available under [www.novacarb.fr](http://www.novacarb.fr).

Light and dense grades: Novacarb Sodium Carbonate commercial grades contain  $> 99,5\%$   $\text{Na}_2\text{CO}_3$ ,  $< 0,2\%$   $\text{NaCl}$  and  $< 0,2\%$   $\text{H}_2\text{O}$ . Dissolution times in water range between 2 and 5 min for fine grades (CL, CARA P and CARA GF), and between 8 and 10 min for CD and CD Coarse grades.

### Sodium Carbonate product range overview



# NOVACARB = RESPONSIVENESS + RELIABILITY + QUALITY



## NOVACARB = RESPONSIVENESS

Novacarb is a French producer of Sodium Bicarbonate and Sodium Carbonate based in Lorraine in the North East of France. This location enables a strong presence on the international market for the segments of Food, Feed, Pharmaceuticals, Environment Protection, Glass Industry, Laundry and Detergents Industry.

## NOVACARB = RELIABILITY

Novacarb is a modern company with a staff of 300 motivated and well-trained employees. The passion for quality and the satisfaction of our customers' needs are our main goals. This is true since 1855 with the beginning of our industrial activity. Novacarb is a subsidiary of the international Chemicals group NOVACAP.

## NOVACARB = QUALITY

Novacarb has ISO 9001, ISO 14001, ISO 50001, GMP Excipients and OHSAS 18001 certifications and belongs to the worldwide Responsible Care® charta. We have implemented the HACCP methodology in all of our processes. Our products are also Kosher and Halal certified. Furthermore, we promote sustainable development in the daily life.

For further information, please contact:

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