

Sodium bicarbonate (Baking Soda)

Use in baking: Sodium bicarbonate is a leavening agent for muffins, cookies, or other baked goods. For acidic fruits: Excess acidity (e.g., in gooseberries or rhubarb) can be neutralised by adding approx. 1/2 tsp of sodium bicarbonate per 1 kg of fruit.

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Salt	68.4 g
------	--------

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Horst Bede Import-Export GmbH UST-IdNr.: DE154233667	Nein

Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein