

# Sodium Bicarbonate (Sodium Hydrogen Carbonate) 1kg

Sodium Bicarbonate is not just an ideal leavening agent for muffins, cookies, or other baked goods. In the household, it serves as an environmentally friendly alternative to conventional cleaning products. There are various possibilities for using Sodium Bicarbonate in the household. Some of these we would like to briefly introduce: One effect is based on the reaction of Sodium Bicarbonate with acids, which is why it is often combined with vinegar in the household. This is how the white powder unfolds its strong cleaning power. It is also suitable for water softening and has antibacterial effects. The basic pH value is not a good living environment for bacteria. Furthermore, Sodium Bicarbonate is suitable as a scouring agent to dissolve stubborn encrustations. Items and surfaces made of aluminum should not be treated with Sodium Bicarbonate, as this can lead to unsightly discoloration. When preparing acidic fruits, excess acid (e.g., in gooseberries or rhubarb) is bound by adding approx. 1/2 tsp of Sodium Bicarbonate per 1 kg of fruit. When preparing legumes, adding Sodium Bicarbonate to the soaking and cooking water shortens the cooking time.

[Zum Produkt](#)

## Nährwerte

### Unzubereitet pro 100 g

Salt	68.4 g
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## 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
Hybrid Strains	Nein

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