

Sodium bicarbonate

Designation: baking soda (sodium hydrogen carbonate)

Description: In the household, it also serves as an environmentally friendly alternative to conventional cleaning agents. There are various ways to use baking soda in the home. We would like to briefly introduce some of them here: One effect is based on the reaction of baking soda with acids, which is why it is often combined with vinegar (acid) in the household. This gives the white powder its strong cleaning power. It is also suitable for softening water and has an antibacterial effect. The alkaline pH value is not a good basis for bacteria. Baking soda is also suitable as a scouring agent to loosen stubborn encrustations. Objects and surfaces made of aluminium should not be treated with baking soda as this leads to unsightly discolouration.

Ingridients: Baking soda (sodium hydrogen carbonate, E500)

* from controlled organic cultivation

Raw food: No
Fairtrade: No
Gluten-free: No
Vegan: Yes
Superfood: No
Naturally gluten-free: No
Plastic-free: No
Organic: No
Value Pack: No

[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

Example Company

Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	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