

Baking soda

Fluffy and loose - our baking soda ensures an airy consistency, especially in cakes and pastries.

Tip: Add a pinch of our baking soda to the cooking water of legumes - so they become soft faster.

Contents: 20g

Ingredients: Sodium hydrogen carbonate (E500) 100%.

Average nutritional values	per 100 g
Calorific value	0 kJ (0 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g

Carbohydrates	< 0,5 g
-of which sugar	< 0,5 g

Dietary fiber	< 0,5 g
Protein	< 0,5 g
Salt ²⁾	69 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen

- Folding box
- Paper bag
- Paper bag