AMMONIUM BICARBONATE

General features

Ammonium bicarbonate acts as a leavening agent and acidity regulator, commonly used in dry products characterized by significant alveolation. As a leavening agent, it contributes to the rising of dough, creating air bubbles that impart volume and lightness to the product. It also plays a role in regulating the acidity of the product, affecting its flavor and texture.
The leavening reaction begins at a temperature of about 40°C and is completed around 60°C. During this process, the compound is completely degraded, producing mainly carbon dioxide. This is the main mechanism by which the leavening agent helps give the product its structure and lightness.

Composition

Pure ammonium bicarbonate.

Food

Dosage

5 g/kg of flour in doughs with a significant percentage of fat.
20 g/kg of flour in low-fat doughs.

How to use

Disperse well in the dough.
If dissolved in the liquid fraction (water, milk, etc.), do not use acidic liquids and at a temperature above 40 °C to preserve all the leavening power.

Packaging and storage

0.500 kg and 1 kg bag, 25 kg bag.
Product unstable in contact with air.
After opening store in airtight containers.
Do not use metal containers.
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