

BAKEsense

Sensible Baking Solutions.

Just for you - BakeMark delivers BakeSense Sodium Bicarbonate



#50678 Sodium Bicarbonate Grade 1 - Powdered (50 LB)

Ideal for scratch formulas making cakes, cookies, biscuits and instant or quick breads. Grade 1 dissolves quickly to ensure rapid, complete reaction with acids.

#50694 Sodium Bicarbonate Grade 2 - Fine Granular (50 LB)

The particle size of Grade 2 is ideal for rapid, uniform blending in dry mixes and baking powders, especially for problems with pre-reaction during storage. It is also recommended for products needing minimal leavening during mixing and holding (longer bench tolerance). Grade 2 is also useful in refrigerated and frozen batters and doughs that require minimal leavening action during preparation and storage, but that need to be reserved until the final stages of baking.

BakeSense Sodium Bicarbonate meets food chemical codex and is GMA-SAFE and Kosher-certified.

BAKEMARK

Authentic Taste. We Deliver.®

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