



 **KODA**[™]

Potassium Bicarbonate

The healthier alternative to sodium bicarbonate that allows bakeries worldwide to reduce sodium while maintaining optimum taste, texture and appearance in baked goods.

the **chemistry** behind baking

KUDOS 
BLENDS



Potassium Bicarbonate

Replacing sodium bicarbonate with **KODA™** is the first choice for bakers looking to reduce the sodium content of chemically leavened products with no change to end-product quality.

The particle size of both **KODA™ 50** and **KODA™ 100** ensures that full dissolution in a dough or batter occurs. This optimises the gas release to achieve the desired volume and texture. It also helps to eliminate the metallic taste often associated with the use of potassium-based ingredients. **KODA™ 200** has been specifically developed to help premix stability.

We offer three grades with a particle size distribution developed specific to the application:

	Median Particle Size	Example Application	What Benefits Can It Deliver?
KODA™ 50	50µm (Very fine)	Dough products e.g. biscuits	Full solubility in dough products to prevent any bicarbonate 'spotting'
KODA™ 100	100µm (Fine)	Batter products e.g. cake	A perfect particle size in batter products to optimise carbon dioxide release
KODA™ 200	200µm (Medium)	Cake premixes and concentrates	Ensures that the shelf-life of premixes and concentrates during storage is not compromised

Delivering Nutritional Balance

Switching to **KODA™** can significantly reduce the sodium content of bakery products as well as increase levels of the essential mineral, potassium.

Sources of sodium in baked goods come from using sodium acid pyrophosphate, salt and sodium bicarbonate. A simple change to **KODA™** from sodium bicarbonate can deliver up to a 50% sodium reduction in end-products.



Key Product Range Features

- Can contribute up to a 50% reduction in sodium.
- Allows for continued use of highly functional acidulants.
- Full reactivity ensures baked goods achieve maximum volume and a clean flavour.
- A choice of optimised grades depending on the application.
- Patented technology keeps our product free-flowing and stable for 3 years.
- Prevents powder compaction and handling issues caused by long-term storage.

Using **KODA™** Potassium Bicarbonate

KODA™ can be used either on its own in products like biscuits and crackers, or in conjunction with a leavening acid in cakes, doughnuts and tortillas.

Theoretically 20% more potassium bicarbonate should be used to replace sodium bicarbonate, but thanks to its superior dissolution properties, in many cases **KODA™** can be used as a 1:1 replacement.

If you would like to learn more about **KODA™** potassium bicarbonate, contact us at info@kudosblends.com or +44 (0)1299 271 333.

Kudos Blends Limited, Old Station Business Park, Cleobury Mortimer, Kidderminster, DY14 8SY, UK.

+44 (0)1299 271 333 www.kudosblends.com

For details of IP rights, including patents, see our website <https://kudosblends.com/ip-rights/>.

