



 **KODA™**

Potassium Bicarbonate

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

the chemistry behind **healthier baking**

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KODATM

Potassium Bicarbonate

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

Developed specifically for the bakery industry, we offer two grades of **KODATM** dependent on application. Using the correct grade of potassium bicarbonate is crucial for ensuring full dissolution. If the particles are too coarse only partial dissolution will occur which can result in poor volume, unsightly carbonate spotting and reduced shelf life. The fine particle size of **KODATM** allows for maximum solubility, eliminating these issues.

Product	KODA100	KODA50
Description	Fine particle size	Very fine particle size
Median particle size (µm)	100	50
Example Applications	<ul style="list-style-type: none"> • Doughnuts • Pancakes • Cakes • Muffins • Baking powders • Premixes 	<ul style="list-style-type: none"> • Tortillas • Biscuits • Crackers • Scones • Flatbreads • Cookies

Delivering nutritional balance

As consumers become ever more health conscious, manufacturers that can offer high quality, nutritionally balanced products will find themselves leading the market. Switching to **KODATM** can significantly reduce the sodium content of bakery products as well as increase dietary potassium.

Recognising the need to increase dietary potassium, countries around the world are taking the positive steps to include potassium on nutritional labelling.

Example cake made with:	Sodium level (mg/100g)	Potassium level (mg/100g)
Sodium Bicarbonate	424	0
KODA	272	214



Why use **KODATM**?

KODATM has unique characteristics that sets it apart from competitor products:

- The fine particle size allows for maximum solubility, even in dry doughs, eliminating unattractive dark spots or taste taints caused by undissolved particles.
- Patented technology keeps **KODATM** free flowing and stable. Not only does this mean no handling issues during use, but also gives full gassing power over life.
- Changing the bicarbonate side of the chemical leavening equation allows the reaction profile to remain unchanged through the continued use of the functional acidulants.

Using **KODATM** Potassium Bicarbonate

Like sodium bicarbonate, **KODATM** 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 **KODATM** can be used as a 1:1 replacement.

Our technical team can support you with optimising your chemical leavening system.

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