



 **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**

KUDOS 
BLENDS

KODATM

Potassium Bicarbonate

Replacing sodium bicarbonate with **KODATM** is the simplest and most effective solution to obtain outstanding sodium reduction in baked goods, while maintaining the end-product quality bakers demand.

Developed specifically for the bakery industry, we offer three unique grades of **KODATM** with optimised particle sizes. Coarse particles only partially dissolve in doughs and batters which results in poor volume, unsightly carbonate spotting, reduced shelf life and flavour issues. The different grades of **KODATM** allow for total solubility in all products ensuring the desired volume, flavour and shelf life is achieved.

Product	KODA200	KODA100	KODA50
Description	Medium particle size	Fine particle size	Very fine particle size
Median particle size (µm)	200	100	50
Example applications	<ul style="list-style-type: none"> • Premixes • Concentrates 	<ul style="list-style-type: none"> • Doughnuts • Pancakes • Cakes • Muffins • Baking powders 	<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 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

Kudos Blends Limited, Old Station Business Park,
Cleobury Mortimer, Kidderminster, DY14 8SY, UK.
☎ +44 (0)1299 271 333 ✉ info@kudosblends.com
www.kudosblends.com



Why use **KODATM**?

The unique characteristics of **KODATM** set it apart from competitor products:

- A choice of optimised grades allow for maximum solubility in all chemical leavened products, 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.

