



**Beve-
rage**

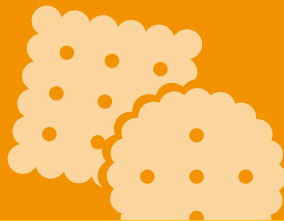


SOLVAY

asking more from chemistry®



Bakery

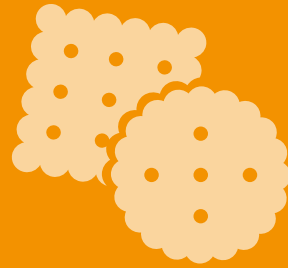


**Cheese
production**



Your mineral
ingredients provider
for food quality & safety

Where we play



Bakery

BICAR®Food E500 (ii)

Leavening/ raising agent



Beverage

BICAR®Food - E500 (ii)
IPH Sodium Carbonate - E500 (i)

Buffer in energy drinks
Effervescent drinks



**Cheese
production**

CASO®Food/FCC - E509

Added to milk to accelerate coagulation and
to increase curd firmness (less rennet used)



Dairy production

CASO®Food/FCC - E509

Calcium integration/ fortification (source of
calcium) with only a very small alteration of the
taste



**Canned fruit
& vegetables**

CASO®Food/FCC - E509

Helps maintain the firmness of fruits and
vegetables



**Beer, breweries
& soda**

CASO®Food/FCC - E509

Corrects mineral deficiencies in the brewing
water to ensure uniform taste regardless of
processing location

As a worldwide supplier, Solvay is your partner in food quality and safety

Solvay is able to offer a wide range of high value mineral ingredients with three main products: BICAR®Food, CASO®Food & FCC and iPh Sodium Carbonate

bicar[®]food

Our **sodium bicarbonate** to boost your baking leavening performance

BICAR®Food's most common use is as a leavening agent for baked goods. Commonly known as baking soda, sodium bicarbonate releases carbon dioxide (CO₂) gas when it reacts with an acid or is subjected to heat. This makes BICAR®Food highly suitable for biscuits, baked goods and effervescent drinks.

To comply with the strictest certification standards in all regions, Solvay offers premium quality products that meet ISO 22000 and FSSC 22000 quality standards.



Three different grades to optimize the chemical leavening reaction

Fine grade BICAR®Food 0/13

Biscuits, cookies and most cakes

Fine sodium bicarbonate with a rapid and complete dissolution in reaction with acid ingredients

Fine free flowing BICAR®Food 0/13FF

Self-raising flours and packaged mixes

Treated with flow conditioners to improve flow properties

Other grades

Specific application requirements

*Other grades and granu-
lometries are available:*

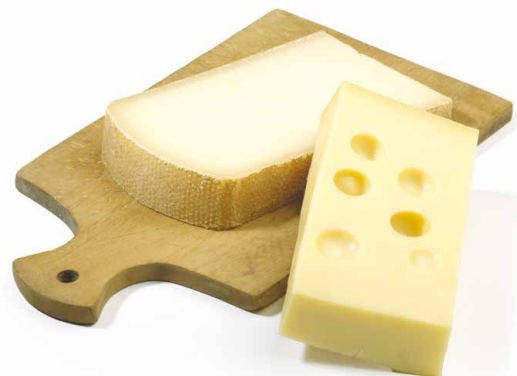
- *Standard BICAR®Food 0/50*
- *Medium BICAR®Food 13/27*
- *Coarse BICAR®Food 27/50*



Solvay® sodium bicarbonate, a chef's must-have

The amazing properties of BICAR®Food make it very popular in B2C markets. Consumers use it to clean vegetables, to make bread and wheat flour tortillas, to neutralize the acidity of a tomato sauce and as leavening agent in biscuits and cakes....

Solvay seeks to develop retail markets through local partnerships, giving many people the opportunity to discover what this miraculous product can offer them every day.



CASO®

Our **calcium chloride**, your source of bioavailable calcium

CASO®Food & FCC is Solvay's synthetic calcium chloride of mineral origin. It is produced under strict supervision to ensure high levels of purity and consistency.

The product is mainly used in cheese making and beer brewing applications and canned fruits and vegetables.

To guarantee traceability and safety of CASO®Food & FCC, our manufacturing assets are:

- Registered by the competent authorities and sanitary/hygiene authorization is available
- Committed to the HACCP principles in the European Regulations framework

In liquid or solid form, CASO® meets a wide range of food industry requirements

CASO® Food Flakes

*Calcium chloride dihydrate in flakes:
≥75% calcium chloride including 27%
calcium*

CASO® FCC Solution

*Calcium chloride in solution:
≥35% calcium chloride including 12,6%
calcium*



Sodium carbonate, use it as a buffer or as a moisture retention agent

iPh sodium carbonate's most common uses are as a buffer in energy drinks and as a moisture retention agent. It is a superior and exceptionally pure product that is manufactured through a special production process.

Solvay offers the highest quality and certification standards
ISO 22000 • FSSC 22000



Solvay, a reliable bicarbonate and derivatives supplier

With its industrial network in Europe, US and Thailand, dedicated research and innovation center and strong worldwide supply chain, Solvay is a reliable partner to support the development of food industry.

6 plants in EU:

Devnya, Bulgaria
Dombasle, France
Rheinberg and
Bernburg, Germany
Rosignano, Italy
Torrelavega, Spain

2 plant in US

Parachute, Colorado
Green River, Wyoming

1 plant in Asia

Map Ta Phut, Thailand

1 Research and innovation center

Dombasle, France





SOLVAY
SODA ASH & DERIVATIVES

25 rue de Clichy
75009 PARIS
Tél. : + 33 (0)1 40 75 80 00
Fax : + 33 (0)1 45 63 57 28

Contacts

EUROPE

Ann Thomas
ann.thomas@solvay.com

LATAM

Virginie Eyll
virginie.eyll@solvay.com

US

Benoit Verdickt
benoit.verdickt@solvay.com

ASIA

Alex Santanna
alex.santanna@solvay.com

www.solvay.com

Solvay Soda Ash and Derivatives (SA&D) is a world leader in its sector, producing soda ash serving the glass, detergent and chemical markets and developing solutions based on sodium bicarbonate and trona serving the healthcare, food, animal feed, and flue gas cleaning markets. SA&D has 11 industrial sites worldwide, more than 3,700 employees and serves 90 countries.

The information contained in this document is given in good faith based on our current knowledge. It is only an indication and is no way binding.

This information must on no account be used as substitutive for necessary prior tests which alone can ensure that a product is suitable for a given use.

All technical advice and recommendations provided, if any, are intended for use by persons having the appropriate education and skill. Solvay shall not be liable for any use or non-use of such advice and/or recommendations.

ANY WARRANTY OF PRODUCT PERFORMANCE, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS EXPRESSLY EXCLUDED.

Users are responsible for ensuring compliance with local legislation and for obtaining the necessary certifications and authorization.