Your mineral ingredients provider for food quality & safety
<table>
<thead>
<tr>
<th>Industry</th>
<th>Product/Compound</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bakery</td>
<td>BICAR®Food E500 (ii)</td>
<td>Leavening/raising agent</td>
</tr>
<tr>
<td>Beverage</td>
<td>BICAR®Food - E500 (ii) IPH Sodium Carbonate - E500 (i)</td>
<td>Buffer in energy drinks Effervescent drinks</td>
</tr>
<tr>
<td>Cheese production</td>
<td>CASO®Food/FCC - E509</td>
<td>Added to milk to accelerate coagulation and to increase curd firmness (less rennet used)</td>
</tr>
<tr>
<td>Dairy production</td>
<td>CASO®Food/FCC - E509</td>
<td>Calcium integration/fortification (source of calcium) with only a very small alteration of the taste</td>
</tr>
<tr>
<td>Canned fruit &amp; vegetables</td>
<td>CASO®Food/FCC - E509</td>
<td>Helps maintain the firmness of fruits and vegetables</td>
</tr>
<tr>
<td>Beer, breweries &amp; soda</td>
<td>CASO®Food/FCC - E509</td>
<td>Corrects mineral deficiencies in the brewing water to ensure uniform taste regardless of processing location</td>
</tr>
</tbody>
</table>
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

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 granulometries are available:*
• Standard BICAR®Food 0/50
• Medium BICAR®Food 13/27
• Coarse BICAR®Food 27/50
As a worldwide supplier, Solvay is your partner in food quality and safety. 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

**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.
**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

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**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 plants 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 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.

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