jan gevers
Ambachtsstraat 1-5 B-2400 Mol
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BTW BE 0403.772.396 RPR Turnhout

Sales Specification - Sodium Bicarbonate Food Grade E500ii

0.1 document code	F-BEH-16	0.2 Version number	002	0.3 Version date	17/06/2025

1. Information		
Name company	Jan Gevers BV	
Address company	Ambachtsstraat 5, 2440 Mol, Belgium	
Contact info	Email: info@jangevers.be	
Product Code	Art.21372 -SOD-BIC-01-002-PD-25	
Certification + certificate number	☐ FCA (02/53315-2024b)	☒ IFS-broker (150957)

2. Product information				
Name	Sodium Bicarbonate			
Chemical name	Sodium Hydrogen Carbonate, Sodium Acid Carbonate			
Chemical formula	$NaHCO_3$			
Grade	☒ Food	☐ Feed	☐ Technical	☐ Pharma
E-number	E500 II			
Identification number of the feed additive				
Feed material catalogue number				
Cas No	144-55-8			
Einecs No	205-633-8			
Country of origin	Turkey			
Certification Manufacturer Food	☒ BRC	☐ FSSC 22000	☐ IFS	
Certification Manufacturer Feed	☐ FAMI-QS	☐ GMP +	☐ FEMAS	
Intended use	As food and beverage additive, leavening agent, pH regulator.			
Storage conditions	Store away from acids. Keep container tightly closed, in a cool, well-ventilated place. Not recommended to store more than one pallet on top of the other.			
Shelf-life	The shelf life of the product is 2 years.			

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Other	☒ Halal	☒ Kosher	☒ Vegan	☒ Allergen Free	
	☒ GMO-free				

3. Technical parameters

Item	Min / Max
$NaHCO_3$	99.3% min
Na_2CO_3	0.5% max
Cl^-	250 mg/kg max
SO_4^{-2}	300 mg/kg max
Water insoluble	500 max mg/kg
Pb / Lead	0.1 ppm max
As / Arsenic	0.1 ppm max
Hg / Mercury	0.1 ppm max
Cd / Cadmium	0.1 ppm max
$Fe_{(total)}$	10.0 ppm max
Humidity	0.05% max
Solubility	**Soluble in water** 15.6 g/100 ml water (60°C) 9.55 g/100 ml water (20 °C) 5.55 g/100 ml water (0 °C)
pH (at 25°C)	8,0-8,6 1% (m/V) solution
Test for sodium	Passes test
Test for carbonate	Passes test
Loss on drying	Not more than 0.25 % (over silica gel, 4 hours)
Ammonium salts	No odour of ammonia detectable after heating
Bulk Density	0.90-1.25 g/cm^3
Whiteness	L*= 95% min. (CIE Lab)
Appearance	White crystalline masses, crystalline powder
Particle size	
+ 75 micron (µm)	20-90 %

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+ 45 micron (µm)	60-100 %

4. Nutritional information (Food)				
Energy value	0	Kcal	0	Kj
Total fat	0			
Saturates fat	0			
Carbohydrate	0			
Sugars	0			
Protein	0			
Salt (Sodium (Na))	27.33 %			
Fibre	0			
Starch	0			
Moisture	0.02%			

5. Microbial parameters	
Total plate count (TPC)	<1000 cfu/g
Escherichia coli.	< 10 cfu/g
Pseudomonas	
Staphylococcus aureus	
Salmonella spp.	Absent /25g
Coliforms	< 10 cfu/g
Mold and Yeast	< 1000 cfu/g
Entero-bacteria	< $5x10^2$ cfu/g

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6. Packaging type					
Bag 25 kg	☑	Weight (kg)	1250	Packaging Type	FFS bags
Big bag	☑	Weight (kg)	1000	Packaging Type	PP bigbag with inner lining
IBC	☒	Weight (kg)		Packaging Type	
Carton box	☒	Weight (kg)		Packaging Type	
Bulk	☒				

7. Legal compliance
Complies with EU Commission Regulation 231/2012/EC + amendments
Complies with EU Commission Regulation 1333/2008 + amendments
Complies with EU Commission Regulation 1169/2011 + amendments
Complies with EU Commission Regulation 10/2011 and 1935/2004 + amendments
Complies with EU Commission Regulation 1829/2003 and 1830/2003 + amendments

VLOG Standard Annex 1	**GMO-Free Certificate** According to the VLOG "Ohne Gentechnik" Production and Certification Standard/EGGenTDurchfG **Food Ingredients, Processing Aids and Other Substances**	**Version:** 01.09.22 **Obligatory as of:** 01.01.2023

Producer/Supplier

Name:	ETİ SODA	Phone/Fax:	T: +90 312 763 38 01 F: +90 312 763 38 02
Street address:	Yeşilağaç Mah Gürağaç Kümeevler No:47/A Beypazarı/ANKARA	Email:	iletisim.eti@wesoda.com
City and postal code:	Beypazarı/ANKARA 06730	Country:	TURKEY

For the following product and all its ingredients:

Product number supplier:	Sodium Bicarbonate
Customer's product number:	
Exact product name:	Food Grade Sodium Bicarbonate
Status/version of the valid product specification*:	rev.11 - Valid as of 2025-02-12 (Attached)

Ingredients:	Last living organism(s)**
Sodium Bicarbonate	Not applicable (does not contain living organisms as it is an inorganic product)

* This certificate shall be deemed to form part of the specifications referred to above. The specification mentioned is available for the customer.

** Please indicate the last living organism for all product ingredients that were used in the production process.

(a) we certify that: The product and the food and food ingredients used to produce it contain no genetically modified organisms (GMOs); they do not consist of GMOs and are not produced from GMOs. Carryovers of GMOs are only tolerated if the GMO is approved in the EU and the detection limit of 0.1 % per ingredient is not exceeded. No GMOs were cultivated or released within 10 km of the beehives for apiary products. In the alternative, test results for the batch obtained according to VLOG requirements are available that show no genetic modification.

(b) For ingredients of animal origin, we are in the possession of certificates in accordance with the VLOG Standard, the EU Regulation on Organic Production, or another standard recognised as equivalent.

(c) No food, food ingredients, processing aids or other substances within the meaning of Sect. 3a (5) of the EC Genetic Engineering Implementation Act (EGGenTDurchfG) (see Glossary) that are produced by GMOs have been used to prepare, treat, process or mix the food or food ingredients (depth of review: back to the last living organism in the production process). Processing aids and other substances within the meaning of § 3a (5) EGGenTDurchfG have not been used for the aforementioned purposes even if they or their components were labelled as consisting of GMOs, containing GMOs or produced from GMOs in accordance with Regulation (EC) No 1829/2003 or 1830/2003 or, if they had been placed on the market, would have had to be labelled.

VLOG Annex 1	**GMO-Free Certificate** According to the VLOG "Ohne Gentechnik" Production and Certification Standard/EGGenTDurchfG **Food Ingredients, Processing Aids and Other Substances**	**Version:** 01.09.22 **Obligatory as of:** 01.01.23

We have suitable proof that requirements (a) to (c) were met for all components contained or used in the aforementioned product. Current declarations are on file. We have no evidence that raises doubts regarding compliance with the statutory requirements for the "Ohne Gentechnik" label. We agree to promptly send our customers/buyers and their certification body or licensing body a change notice or correction notice if this declaration is revoked or modified or if facts become known that raise doubts regarding compliance with statutory labelling requirements.

The certification or licensing body responsible for supervising the customer is authorised to verify the accuracy of this certification and to take samples for analytical evidence.

We assume liability for the accuracy of the statements in this declaration.

Onur AKBABA - QA&QC/Customer Relationship Manager

Name, Position

Beypazarı/ANKARA — Place

9/7/25 — Date

Signature

ETİ SODA ÜRETİM PAZARLAMA NAK. VE ELEKTRİK ÜR. SAN. VE TİC. A.Ş.
Ankara Kurumlar V.D.: 381 009 7924
Yeşilağaç Mah. Gürağaç Küme Evi. Trona Tes, No.47/A - Beypazarı/ANKARA

Company stamp

Glossary

Term	Explanation
EGGenTDurchfG	German EC Genetic Engineering Implementation Act: German act on the implementation of European Community or European Union regulations in the area of genetic engineering and on the labelling of food produced without genetic engineering processes. The relevant requirements of §§ 3a and 3b of this Act for the ingredients and other substances used are shown in this certificate.
GMO - "genetically modified organism"	An organism, the genetic material of which has been modified in a way which is not naturally possible by cross-breeding and/or natural recombination, with the exception of organisms in which a genetic modification has been induced by the use of the processes listed in Annex 1B to Directive 2001/18/EC (Article 2(1)(5) of Regulation (EC) No 1829/2003).
"Produced from GMOs"	Wholly or partly derived from GMOs, but not consisting of or containing GMOs (Article 2(1)(10) of Regulation (EC) No 1829/2003).
"Produced by GMOs"	Derived by using a GMO as the last living organism in the production process, but not containing or consisting of GMOs nor produced from GMOs (Art. 3 No. 60 of Regulation (EU) 2018/848).
"Living organism"	Any biological unit capable of reproducing or transferring genetic material (Art. 2 No. 1 of Directive 2001/18/EC, e.g. maize/corn grain; potato). The ability to propagate can be lost, for example, through crushing, drying or heating (e.g. maize/corn starch; potato starch).
Processing aids	Any substance not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing and which may result in the unintentional but technically unavoidable presence of residues of the substance or its derivatives in the final product, provided that these residues do not present any health risk and do not have any technological effect on the finished product (Art. 3 No. 65 of Regulation (EU) 2018/848).
"Other substances within the meaning of Sec. 3a (5) of the EGGenTDurchfG"	Substances within the meaning of § 5 para. 2 of the Food Labelling Ordinance (LMKV) as amended in Ordinance of 18th December 2007. This includes: • Components of an ingredient that were temporarily removed during manufacturing and then added back into the food without exceeding their original quantity, • Additives, aromas, enzymes and microorganism cultures that were contained in one or more ingredient of a food, as long as they no longer have a technological effect in the final product, • Solutions and carrier substances for additives, aromas, enzymes and microorganism cultures, as long as they are used only in technologically necessary quantities • Extraction solvents and • Substances used in the same way and for the same purpose as processing aids and which are present in the finished product, even in an altered form.
Standard recognised as equivalent	All standards recognized by VLOG as equivalent can be found here: Standards recognised as equivalent

TEST REPORT N. 25/000234882

THIS CANCELS AND REPLACES TEST REPORT N° 25/000196687

date of issue 11/04/2025

Customer ID 0086438/001

Messrs
ETI SODA UR.PAZ.NAK.VE ELEKT.UR.SAN.VE TIC.A.S.
YESILAGAC MH.GURAGACKUMEVLER NO:47/A BEYPAZARI
. ANKARA
Turchia

Sample information

Acceptance number	25.508564.0002
Delivered by	Fedex on 28/02/2025
Receiving Date	28/02/2025
Place of origin	ETI SODA UR.PAZ.NAK.VE ELEKT.UR.SAN.VE TIC.A.S. YESILAGAC MH.GURAGACKUMEVLER NO:47/A BEYPAZARI . ANKARA Turchia
Matrix	SUPPLEMENT POWDER
Sample Description	SODYUM BİKARBONAT protocol number (9002025018240)

Sampling information

Sampled by	Customer

CHELAB S.r.l. Socio Unico, Company subject to the direction and coordination of Mérieux NutriSciences Corporation
Head office: Via Fratta 25 31023 Resana, Italy Phone. + 39 0423.7177 / Fax + 39 0423.715058 www.merieuxnutrisciences.com/it
VAT nr. 01500900269, R.E.A Treviso n. 156079 Fully paid up € 103.480,00.

ANALYTICAL RESULTS

	Value/ Uncertainty	Unit of measure	LoQ	LoD	R	Start/end date of analysis	Op. units	Row	
ON SAMPLE AS IT IS								1	
PROXIMATE								2	
PROTEINS Met.: MP 1457 rev 4 2022	< LoQ	g/100g (N x 6,25)	0,10			06/03/2025--26/03/2025	01	3	
TOTAL FATS Met.: MP 2598 rev 1 2025	< LoQ	g/100 g	0,050			06/03/2025--26/03/2025	01	4	
ASH Met.: MP 2271 rev 2 2024	63,03±3,98	g/100 g	0,050			06/03/2025--26/03/2025	01	5	
SUGAR COMPOSITION Met.: MP 1114 rev 7 2023						28/03/2025--09/04/2025	01	6	
Glucose	< LoQ	g/100 g	0,10					7	*
Fructose	< LoQ	g/100 g	0,10					8	*
Lactose	< LoQ	g/100 g	0,10					9	*
Sucrose	< LoQ	g/100 g	0,10					10	*
Maltose	< LoQ	g/100 g	0,10					11	*
Sum of sugars	< LoQ	g/100 g	0,10					12	*
STARCH Met.: MP 0294 rev 5 2021	< LoQ	g/100 g	0,10			28/03/2025--03/04/2025	01	13	*
SODIUM Met.: MP 1289 rev 19 2025	261 000±48 000	mg/kg	25	5,0	103.4#	28/03/2025--11/04/2025	02	14	
SAMPLE PREPARATION CONFORM TO COMPENDIAL MONOGRAPH Met.: JECFA SODIUM HYDROGEN CARB E500 II (2006)							09 09	15	
LOSS ON DRYING Met.: JECFA VOL.4 (2006) PAG. 61	< LoQ	g/100 g	0,10			13/03/2025--19/03/2025	09	16	*

Operative units

Unit 01 : Via Fratta Resana (TV)
Unit 02 : Via Castellana Resana (TV)
Unit 09 : Via Fratta Resana PHARMA (TV)

Information on test methods and/or requirements/specifications

Row (3) - Method: MP 1457 rev 4 2022 = The MP 1457 rev 4 2022 method was developed on these methods:
AOAC 990.03 2002, PROTEIN (CRUDE) IN ANIMAL FEED, COMBUSTION METHOD
AOAC 992.15 1992, CRUDE PROTEIN IN MEAT AND MEAT PRODUCTS INCLUDING PET FOODS, COMBUSTION METHOD
AOAC 992.23 1992, CRUDE PROTEIN IN CEREAL GRAINS AND OILSEED PRODUCTS, COMBUSTION METHOD
UNI EN ISO 14891:2002 DETERMINATION OF NITROGEN CONTENT IN MILK AND MILK PRODUCTS, ROUTINE METHOD USING COMBUSTION ACCORDING TO THE DUMAS PRINCIPLE

Row (5) - Method: MP 2271 rev 2 2024 = The method MP 2271 rev 2 2024 has been developed on the basis of the methods:
AOAC 945.46 ASH OF MILK - GRAVIMETRIC METHOD
RAPPORTI ISTISAN 1996/34 PAG 77, DETERMINATION OF ASH IN FOOD FOR HUMAN USE BY GRAVIMETRY
Reg UE 771/2024 29/02/2024 GU UE 15/03/2024 All III Met L, DETERMINATION OF CRUDE ASH IN FEED FOR ZOOTECHNICAL USE BY GRAVIMETRY
UNI 10590:1997, DETERMINATION OF ASH IN MEAT AND MEAT PRODUCTS
AOAC 923.03, DETERMINATION OF ASH IN FLOUR BY GRAVIMETRY
DM 21/04/1986 PAR 10, DETERMINATION OF ASH IN CHEESE, PROCESSED CHEESE AND RICOTTA BY GRAVIMETRY
DM 03/02/1989 MET 13, DETERMINATION OF ASH IN PRESERVED VEGETABLES BY GRAVIMETRY
AOAC 938.08, DETERMINATION OF ASH IN FISH PRODUCTS BY GRAVIMETRY
DM 06/01/1979 PAR 6, DETERMINATION OF ASH IN COCOA AND CHOCOLATE PRODUCTS BY GRAVIMETRY
AOAC 920.93 A, DETERMINATION OF ASH IN COFFEE BY GRAVIMETRY
DM 21/09/70 PAR 10, DETERMINATION OF ASH IN BEER BY GRAVIMETRY

Row (6) - Method: MP 1114 rev 7 2023 = The internal method MP 1114 is based on ISO 22184 / IDF 244
Row (14) - Method: MP 1289 rev 19 2025 = The internal method MP 1289 is based on the standard method AOAC 2011.14

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VAT nr. 01500900269, R.E.A Treviso n. 156079 Fully paid up € 103.480,00.

information provided by the client

Sampled by: Customer
Place of origin: ETI SODA UR.PAZ.NAK.VE ELEKT.UR.SAN.VE TIC.A.S. YESILAGAC MH.GURAGACKUMEVLER NO:47/A BEYPAZARI . ANKARA Turchia
Description: SODYUM BIKARBONAT protocol number (9002025018240)

amendment reasons

Test results sodium, sugar composition, and starch have been added at the request of the client.

Chemical responsible	Chemical responsible	Chemical responsible
Operative units 01	Operative units 02	Operative units 09
Dott. Emiliano Castellano Chimico Ordine dei Chimici e dei Fisici della Toscana. N. 1631 - Sez. A	Dott.ssa Barbara Scantamburlo Chimico Ordine dei Chimici e dei Fisici - Provincia di Treviso Iscrizione n. A351	Dott. Sergio Fasan Chimico Ordine dei Chimici e dei Fisici- Provincia di Treviso Iscrizione n. A291
Num. certificato WSREF-84576807156345 emesso dall'ente certificatore ArubaPEC S.p.A. NG CA 3, ArubaPEC S.p.A., IT	Num. certificato WSREF-80753129228975 emesso dall'ente certificatore ArubaPEC S.p.A. NG CA 3, ArubaPEC S.p.A., IT	Num. certificato WSREF-58502347916797 emesso dall'ente certificatore ArubaPEC S.p.A. NG CA 3, ArubaPEC S.p.A., IT

- The line marked by a star (*) is not accredited by Accredia, member of MLA.
- If not otherwise specified, the uncertainty is extended and has been calculated with a coverage factor k=2 corresponding to a probability interval of about 95%. For parameters whose extended uncertainty is greater than the result, since it is not possible to express a negative concentration, the final result is expressed in square brackets, which mean that the true value is between zero, which is excluded, and the sum of the result with its extended uncertainty.
- LoD is the detection limit and identifies a confidence interval of zero with a probabilty interval of about 99%. - LoQ is the limit of quantification."n.d" is not detected and indicates a value inferior to the LoD. "traces (X)" means a value between LoD and LoQ, this value is indicative. "<x" or ">x" indicate inferior or superior to the measurement field of the test. - Unless otherwise specified, sums of parameters are established based on the Lower Bound (L.B.) principle in which only parameters above LOQ are considered. In case all components of a sum are below their respective LOQ, the sum is reported as <"x".- Analysis Starting date: date at which the sample is processed by the laboratory. Can include aliquoting and homogenization steps. Analysis End date: date at which the results are approved in LIMS by the laboratory. - In case of alteration of the sample the laboratory declines any responsibility on the results that can be influenced by the deviation in case the customer asks for the execution of the test anyway. - If the sampling is not carried out by the laboratory staff, the results obtained are considered referring to the sample as received and the laboratory declines its responsibility for the results calculated considering the sampling data provided by the Customer. The name and contact information of the Customer are always provided by the Customer.
- R is the recovery, recoveries marked by an hashtag (#) have not been used in the calculations.
- If there is a specification (customer specifications, law limits) which has been compared to the analytical results, the values shown in bold indicate a result which is out of the specification. - If not differently specified the judgments of compliance /non-compliance eventually reported are referred to analysed parameters and are based on the comparison of the value with the reference values without considering the confidence interval of measure.

END OF THE TEST REPORT

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