

Potassium bicarbonate is a versatile ingredient with unique properties and nutritional advantages, making it an excellent choice for creating better-for-you products.

WHY CHOOSE ARM & HAMMER™ POTASSIUM BICARBONATE SOLUTIONS?

Sodium Reduction

Effectively meet your sodium reduction targets by replacing some or all of the sodium with our potassium bicarbonate solutions.

Furthermore, unlike other potassium salts, our carefully curated portfolio ensures that your product maintains its desired taste profile without any undesirable notes.



Potassium Nutrition

Boost potassium content and promote health benefits with our potassium bicarbonate.

This solution not only enhances the essential mineral levels in your product, but also meets the demands of health-conscious consumers with a cleaner label.



Discover Our Robust RTFOLIO of POTASSIUM BICARBONATES





THE ALL-PURPOSE SOLUTION

Flow K is a food-grade ingredient formulated with a flow aid, ensuring excellent storage and handling properties. It can be used in a wide range of applications, including packaged mixes, sports drinks and concentrates, bottled water, and effervescent tablets.



ELEVATE YOUR DOUGH PRODUCTS

KODA[™] 50 is the ultimate solution for low-moisture dough products such as biscuits, cookies and tortillas. With its superior solubility that prevents bicarbonate "spotting", KODA 50 also enhances the overall quality and consistency of baked goods and takes them to the next level.



PERFECT FOR FLUFFY BATTERS

KODA[™] 100 is the ideal choice for *batter* products like cakes. Its specialized particle size guarantees excellent dissolution properties, creating delightful, fluffy end-products with every bake; all without compromising taste.





Visit our website to request a sample or contact a member of our team to hear more about our versatile solutions: ahperformance.com | spdahperformance@churchdwight.com

