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Ammonium Bicarbonate

What is it?

[Ammonium Bicarbonate](#) is an inorganic compound that plays a significant role in the food industry. It is a colorless solid that readily degrades to carbon dioxide, water, and ammonia. This compound is commonly known as baker's ammonia and has been used for centuries in various baking and cooking processes. Its primary function is as a leavening agent, a substance that causes dough to rise and gives baked goods their light, airy texture.

Where is it used?

Ammonium bicarbonate serves as a leavening agent in the baking process, contributing to the texture and crispness of baked goods. Moreover, it releases CO₂ without the need for an acid, making it a suitable ingredient in the production of crackers and cookies, leaving no residual chemicals in the product. This property allows it to create a distinctive crispness that is highly desirable in low-moisture baked goods like cookies and crackers.

Variations and Selection Criteria

Blendtek supplies standard food grade ammonium bicarbonate with an anticaking agent that prevents it from clumping during storage.

Conclusion

Ammonium Bicarbonate is a great leavening options for low-moisture crispy baked goods like cookies and crackers.

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