

Abstract

Potassium bicarbonate is coated with an anionic or amphoteric surfactant, which is preferably a metal soap, such as calcium stearate, to inhibit caking on storage, and premature loss of carbon dioxide when mixed with acidulant, e.g. in a baking powder or self-raising flour blend. Loss of carbon dioxide in the blend may be further inhibited by coating the acidulant with surfactant. Combination of surfactant coating with an inorganic anti-caking agent such as silicon dioxide gives synergistic protection against caking of the potassium bicarbonate. Preferably the bicarbonate has D50 of between 35 and 200 μ and is free from particles greater than 400 μ .

[No Suitable Figure]