PRODUCT SPECIFICATION

DATE OF ISSUE 21-01-2026
SODIUM HYDROXIDE PELLETS (E524)	**PRODUCT CODE: 31**

NATUURLIJK NATUURLIJK
special food ingredients

T070725M300326A210126

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Sodium hydroxide pellets
Product code	31

Product number	Content	EAN	Packaging
1630	100g	8718309831547	Plastic jar and screw lock cap with warranty seal. Jar = 05 PP Cap = 02 PE-HD
1631	250g	8718309831554	
1632	1kg	8718309831561	
1889	12,5kg	8718309834746	Blue bag = 02 PE-HD in box with warranty seal.

The packaging used complies with the applicable requirements of Regulation (EU) 2025/40 on packaging and packaging waste (PPWR).

1.2 Scientific product information

Single ingredient

Main use	Sodium hydroxide is strongly alkaline and is used to decrease the acidity (raise the pH) of food formulations.
Chemical name	Sodium hydroxide solid, Caustic soda
Chemical formula	NaOH
Production method	Electrolysis of salt.

1.3 Legislative product information

CAS number	1310-73-2	HS code (customs)	2815 11 00
EU food additive	E524		
Country of Origin	Czech Republic		
Organic products	For the purposes of Article 24(2)(a) of Regulation (EU) 2018/848, this product (as listed in Annex IV, Part A of Regulation (EC) No 2025-973), may be used as a food additive or processing aid in the production of processed organic food.		

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		sollid, lenticular pellets	
Colour		white	
Odour/taste		odorless	

Assay (NaOH)	%	> 98	
Bulk density	g/cm³	2,13	
Solubility	g/100ml	1000 3420	25°C 100°C
Boiling point	ºC	1388	
Melting point	ºC	323	
Viscosity, dynamic	mPa.s	0,997 – 2,228	20°C
pH		>14	100g/L
Molecular weight		40,0	
Other properties		hygroscopic, corosive for mettals	
2.2 Microbiological data			
Total plate count	Cfu/g	No microbiological data has been analyzed. Due to its composition, this product is microbiologically stable (dry product) and a pH of >14	
Moulds	Cfu/g		
Yeasts	Cfu/g		
E Coli	Cfu/g		
Salmonella	Cfu/g		
2.3 Chemical analyses			
Sodium carbonate (Na_2CO_3)	%	< 0,5	
Sodium (Na)	%	54,0 – 59,8	
Potassium (K)	%	< 0,1	
Chloride (Cl^-)	ppm	< 200	
Sulphate (SO_4^{2-})	ppm	< 200	
Iron (Fe)	ppm	< 10	
Heavy metals (as Pb)	ppm	< 20	
Arsenic (As)	ppm	< 3	
Lead (Pb)	ppm	< 0,5	
Mercury (Hg)	ppm	< 0,1	
Insoluble substances and organic matter		pass	
2.4 Nutritional Information			
2.4.1 Nutritional Values			
Energy	kJ/100g	-	

Energy	kcal/100g	-	
Protein	g/100g	0	
Carbohydrate:	g/100g	0	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	-	
Organic acid	g/100g	-	
Dietary fiber	g/100g	-	

3. FOOD INTOLERANCE

3.1 Allergens

Yes = √ / No = X	Contains	Cross-Contamination (Risk)
Eggs and products thereof	X	X
Cereals containing gluten and products thereof	X	X
Lupin and products thereof	X	X
Milk and products thereof (including Lactose)	X	X
Sesame seeds and products thereof	X	X
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	X	X
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	X	X
Celery and products thereof	X	X
Peanuts and products thereof	X	X
Mustard and products thereof	X	X

Fish and products thereof		X	X
Molluscs and products thereof		X	X
Soy and products thereof		X	X
Crustacea and products thereof		X	X

3.2 Suitability for other diets:

Coeliacs	√	Lactose intolerant	√
Halal	√	Vegans	√
Kosher	√	Vegetarian	√

3.3 GMO Declaration:

Sodium hydroxide does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

3.4 Irradiation:

Sodium hydroxide is not treated with ionizing radiation .

3.6 Residual Solvents:

For the manufacturing of the product, no solvents are used.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool and dry in a well-ventilated place.
Shelf life	60 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility wit an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Corrosive to Metals - Category 1 – Warning Skin corrosion – Category 1A – Danger Serious eye damage – Category 1 - Danger

5.3 Labeling, directions for use:

5.3.2 Hazards identification:

Hazard pictogram	 GHS05
Signal Word	Danger
Hazard Statements	H290 May be corrosive to metals H314 Causes severe skin burns and eye damage

5.3.3 Safety Recommendation:	
Prevention	P260 Do not breathe fume/gas/mist/vapours/spray. P280 Wear protective gloves/protective clothing/eye protection/face protection.
Response	P303+P361+P353 IF ON SKIN (or hair): Remove/Take off Immediately all contaminated clothing. Rinse SKIN with water/shower. P305+ P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P310 Immediately call a POISON CENTER or doctor/physician.
Chemical dangers	Dissolution in water gives a highly exothermic reaction.
Storage	In closed original packaging. Must be kept cool and dry in a well-ventilated place.

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Because it is a strong base, sodium hydroxide is very cost-effecive and is used at very low levels. It is used to neutralise acid and stop the reaction in the production of invert sugar. It is also used in the alkalisation of cocoa powder and in the hydrolysis of proteins. It is used in potato processing to improve the efficiency of peeling.

Sodium hydroxide is available as both a solid (pellets of flakes) and a concentrated liquid, both of which are very caustic, and precautions need to be taken to avoid these materials coming into contact with the skin. Once diluted in the food it is harmless. Because it is a strong base, great care needs to be taken in its use to avoid severe local increases in pH, which could have irreversable effects. Sodium hydroxide shoud be kept in sealed containers because it absorbs water and carbon dioxide from the atmosphere.

Food uses of sodium hydroxide include washing or chemical peeling of fruits and vegetables, chocolate and cocoa processing, caramel coloring production, poultry scalding, soft drink processing, and thickening ice cream. Olives are often soaked in sodium hydroxide for softening; Pretzels and German lye rolls are glazed with a sodium hydroxide solution before baking to make them crisp and dark brown.

Specific foods processed with sodium hydroxide include:
- German pretzels are poached in a cold sodium hydroxide solution before baking, which contributes to their unique dark brown crust.
- Lye-water is an essential ingredient in the crust of the traditional baked Chinese moon cakes.
- Most yellow coloured Chinese noodles are made with lye-water but are commonly mistaken for containing egg.
- Sodium hydroxide is also the chemical that causes gelling of egg whites in the production of Century eggs.
- Some methods of preparing olives involve subjecting them to a lye-based brine.
- The Filipino dessert (kakanin) called kutsinta uses a small quantity of lye water to help give the rice flour batter a jelly like consistency. A similar process is also used in the kakanin

known as pitsi-pitsi or pichi-pichi except that the mixture uses grated cassava instead of rice flour.
- The Norwegian dish known as lutefisk (from lutfisk, "lye fish").
- Bagels are often boiled in a lye solution before baking, contributing to their shiny crust.
- Hominy is dried maize (corn) kernels reconstituted by soaking in lye-water. These expand considerably in size and may be further processed by frying to make corn nuts or by drying and grinding to make grits. Hominy is used to create Masa, a popular flour used in Mexican cuisine to make corn tortillas and tamales.

Dosage for German Pretzels: 3% to max 4% in water.
Wear protective gloves, clothing and eye protection.

6.2 Dictionary

NL	The Netherlands	Natriumhydroxide vast Natronloog, caustische soda, bijtende soda
GB	Great Britain (UK)	Sodium hydroxide solid Caustic soda, Lye, Ascarite, White caustic, Sodium hydrate
DE	Germany	Natriumhydroxid Ätznatron, Ätzsoda, kaustische(s) Soda, Natriumoxydhydrat, Natronhydrat, Natronlauge, Seifenstein, bretzel lauge
FR	France	Hydroxyde de sodium, soude caustique
ES	Spain	Hidróxido de sodio Hidróxido sódico, Soda cáustica, Sosa cáustica, Sosa lejía, Jabón de piedra, Hidrato de sodio
PT	Portugal	Hidróxido de sódio Soda cáustica, hidróxido cáustico
IT	Italy	Idrossido di sodio Idrato di sodio, idrossido sodico, soda caustica
DK	Denmark	Natriumhydroxid
NO	Norway	Natriumhydroksid, Natronlut, lut
SE	Sweden	Natriumhydroxid fast
FI	Finland	Natriumhydroksidi Lipeä, Kaustinen sooda, Natronlipeä, Natriumhydraatti
IS	Iceland	Vítissódi, natríumhýdroxíð, natrínhýdroxíð
CZ	Czech Republic	Hydroxid sodný louh sodný, natron, Natrii hydroxidum, Sodium hydroxide, Natriumhydroxid
SK	Slovak Republic	Hydroxid sodný, lúh sodný, kaustická sóda
HU	Hungary	Nátrium-hidroxid, Marószóda, nátronlúg, lúgkő, marónátron
HR	Croatia (Hrvatska)	Natrijev hidroksid, kaustična soda, kamena soda, lužni kamen
GR	Greece	Στερεό υδροξείδιο του νατρίου
SI	Slovenia	Trdna snov natrijevega hidroksida
PL	Poland	Wodorotlenek sodu, bezbarwne kryształy, pastylki lub płatki
RO	Romania	Hidroxid de sodiu, leșie, sodă caustică
BG	Bulgaria	Натриев хидроксид, Натриева основа, Сода каустик, Судѐ (диалектно)

RU	Russian Federation	Гидроксид натрия, едкий натр, каустик, каустическая сода, едкая щёлочь
TR	Turkey	Sodyum hidroksit, Kostik

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.

NATUURLIJK NATUURLIJK
special food ingredients
Celsiusstraat 56
NL-6716 BZ Ede

T: +31 (0)318-220 081
E: info@natuurlijknatuurlijk.nl
I: www.NatuurlijkNatuurlijk.eu
I: www.SpecialFoodIngredients.eu

Chamber of Commerce: 09133868
TAX: NL001880582B74
IBAN: NL82 INGB 000 952 0355
BIC: INGBNL2A