

Anatomy and physiology chemistry



**ASSIGN
BUSTER**

Sodium bicarbonate is a white powder which is commonly used as an antacid and in cooking as a leavening agent as it reacts with acidic ingredients such as buttermilk and yogurt.

What does baking powder contains? Baking powder is a raising agent that is commonly used in cake-making. It is made from an alkali, bicarbonate of soda, and an acid, cream of tartar, plus filler like corn flour or rice flour which absorbs moisture. The powder is activated when liquid is added (water). This produces carbon dioxide which forms bubbles, this cause to expand.

How does baking powder and baking soda work? Baking powder and Baking Soda are both chemical leavening agents used in baking. This basically means that they make baked goods rise by creating air bubbles when mixed and baked. Baking soda (not to be confused with baking powder) is sodium bicarbonate (Enhance) that is added to baked goods to make them rise. Recipes that use baking soda as a leavening agent also contain an acidic ingredient, such as memo Juice, milk, honey or brown sugar.

When you mix together the baking soda, acidic ingredient and liquid you'll get bubbles of carbon dioxide gas. Specifically, the baking soda (a base) reacts with the acid to give you carbon dioxide gas, water and salt. Baking powder contains acid component, such as cream of tartar (a white, acidic powder), an alkali (or base) like bicarbonate of soda (also known as baking soda), and a moisture absorber like corn-starch. Why they are added to recipes in baking?