

469 North Harrison Street Princeton, NJ 08543-5297

800.833.0544 www.ahperformance.com

To Whom It May Concern:

Re: Church & Dwight Co., Inc. Arm & Hammer™ Sodium Bicarbonate and Sodium Bicarbonate Blends Shelf Stability

Properly stored, Church & Dwight Co., Inc. Sodium Bicarbonate and Sodium Bicarbonate Blends have a shelf life of at least 3 years.

Rolling stability studies conducted at 25±2°C and 60±5% relative humidity confirm the chemical stability of the product.

Finer grades may tend to cake or lump during storage, but this has no effect on the purity or functionality of the sodium bicarbonate.

If you have any questions or comments, please feel free to contact me.

Regards,

Rahert & Berulie

Robert G. Berube Manager, Technical Service 609 806 1965 robert.berube@churchdwight.com

Reviewed: January 19, 2015





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To Whom It May Concern:

Re: Church & Dwight Co., Inc. Arm & Hammer™ Sodium Bicarbonate and Sodium Bicarbonate Blends Storage and Handling

Store sodium bicarbonate in a cool dry area, away from incompatible substances such as strong acids and bases. Sodium bicarbonate reacts with acids to yield carbon dioxide gas which can accumulate in confined spaces. Sodium bicarbonate decomposes at elevated temperatures (above 100°F) to produce sodium carbonate, carbon dioxide and water.

Sodium bicarbonate must be stored separately from all toxic or other hazardous products. Sodium bicarbonate is a superior odor absorber and should be kept separate from all products with odors.

Sodium bicarbonate may be stacked on pallets or racks. It is recommended that pallet stacks not exceed three high to reduce compaction. Shipments of pallets should be single stacked and the condition of the shipping vehicle checked for cleanliness and odor. If a bag is torn during warehouse handling or vehicle loading, the bag should be removed from the unit and disposed of, especially in the case of food grades.

Product should be stored away from walls in a clean warehouse. The use of any chemical fumigant not approved by a manufacturer for food applications is prohibited. The use of ethylene dibromide (EDB) is specifically prohibited for fumigation in warehouses storing sodium bicarbonate.

If you have any questions or comments, please feel free to contact me.

Regards,

Rahut Sperula

Robert G. Berube Manager, Technical Service 609 806 1965 robert.berube@churchdwight.com

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