

**CICERONE
CHEMI
CO**

PRODUCER OF SODIUM ACID PYROPHOSPHATE,
SODIUM BICARBONATE, BAKING POWDER AND DIFFERENT TYPES OF
PHOSPHATE SALT AND FOOD ADDITIVES



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“To His Eminent Name”

Introduction:

Seeking assistance from the Eminent God, Cicerone Chemi Company started its activities in 2003 with the production of various kinds of phosphate salts, baking powder and sodium bicarbonates.

Besides acquiring a license from the Ministry of Health, Treatment and Medical Instruction as well as receiving a national standard, the company was honored to receive various kinds of international certificates, including the quality management system's certificate (ISO9001: 2015) and Food Security Management System (ISO22000: 2005) and the international Halal Certificate.

The company's enjoyment of sophisticated and well-examined specialists and its use of the latest technologies of the world for the manufacturing of the products and also possession of a precise and specialized laboratory have made it possible for us to come up with products competing in quality with their European counterparts.

Moreover, the company has been appointed as the best industrial unit by the Organization of Industry, Mines and Business, Khorasan-e-Razavi Division, in 2019 and it has also been the best unit selected by the Office for Foodstuff and Cosmetics Supervision in 2009, 2017 and 2018.

Sale is the Beginning of Commitment ...

Sodium Acid Pyrophosphate:

Chemical formula: $\text{Na}_2 \text{H}_2 \text{P}_2 \text{O}_7$



Other names: disodium pyrophosphate, disodium dihydrogen pyrophosphate and disodium di hydrogen di phosphate

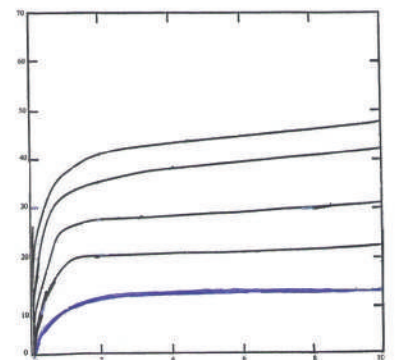
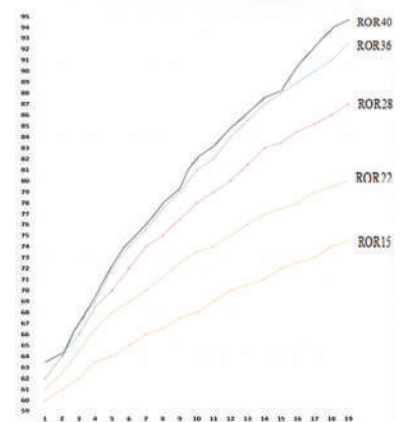
Sodium acid pyrophosphate is most widely used in the production of baking powder as bread and flour improving agent.

It is also applied as a buffer, emulsifier and decomposer in such industries as conserved (sea and meat) products and dairy as well as the production of chips.

This product was for the first time produced by the founder of this company in Iran in five different grades and it was offered to the market with the highest quality matching with that of the German samples. The technical knowledge of grading pyrophosphate only exists in advanced industrial countries and even China lacks such a technology. It is worth mentioning that the laboratory of this company is the only reference authority for grade determination countrywide.

Sodium acid pyrophosphate can be divided into the following grades according to the expected performances:

- 1 - Very Slow : ROR 15
- 2 - Slow : ROR 22
- 3 - Medium : ROR 28
- 4 - Fast : ROR 36
- 5 - Very Fast : ROR 40



Sodium Bicarbonate

Chemical formula: NaHCO_3

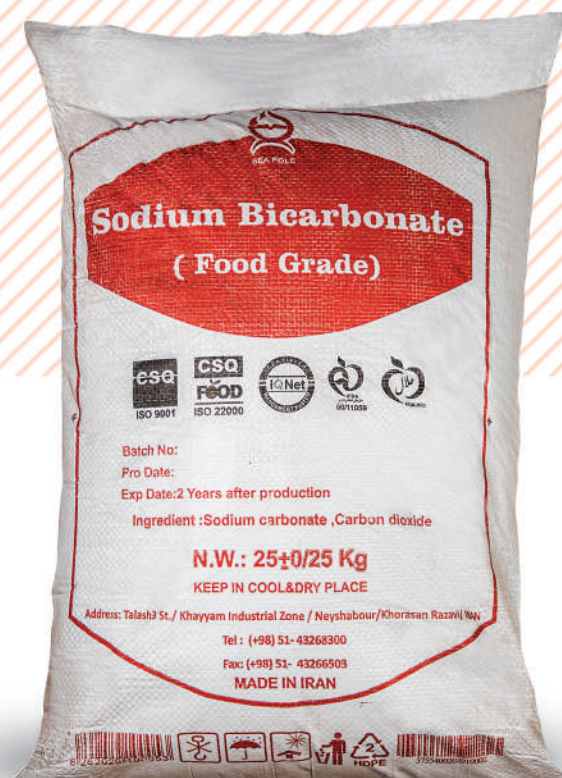


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Other names: baking soda, sodium hydrogen carbonate, soda bicarbonate, soda bi-carbohydrate, soda ash

Sodium bicarbonate is an important commercial chemical substance that is frequently used in such industries as beverages, human medicine, veterinary, fire extinction canisters, saturated salts, baking powder, antiseptic materials and PH regulator (buffer) and aquaculture.

In the cooking and baking industry, sodium bicarbonate is the primary agent generating carbon dioxide (CO_2) causing a puffy appearance in cakes, bread and biscuits. The sodium bicarbonate produced by this company features the highest purity percentage and matches with the universal standards.



Baking Powder



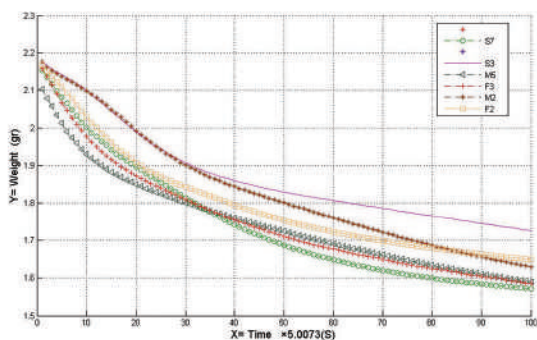
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This product is offered in various grades for various types of flour products and confectionaries as requested by the customers.

The gas release curve that is offered along with all of the products of this company helps the customer choose the appropriate grade according to the intended production conditions and ensure the stability of the offered products during the future orders.

It is worth mentioning that the analyzer that gives the corresponding curves, is the only device available in Iran and features very high precision of action.



Calcium Phosphate Monobasic

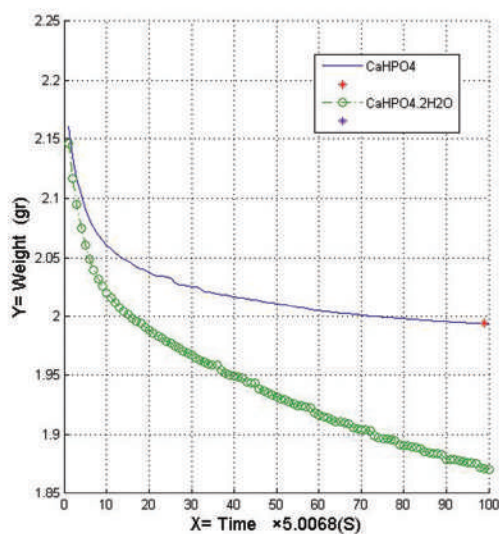
Chemical formula: $\text{Ca}(\text{H}_2\text{PO}_4)_2 \cdot \text{H}_2\text{O}$, $\text{Ca}(\text{H}_2\text{PO}_4)_2$



Other names: mono-calcium phosphate, calcium bi-phosphate, acid calcium phosphate and superphosphate

This product was offered for the first time in Iran by this company with the highest quality.

This substance is utilized in food and pharmaceutical industries as an acidic agent for the production of baking powder as well as in the flour production industry for producing pizza flour and fruit powders; it is also applied as a bread improving agent, effervescent tablet, dental porcelain, buffer and other industries.



Di-Calcium Phosphate Dibasic:

Chemical formula: $\text{CaHPO}_4 \cdot 2\text{H}_2\text{O}$, CaHPO_4



Other names: di-calcium phosphate, calcium hydrogen phosphate, calcium phosphate dibasic

This product is recognized in food industry as an additive.

It is also used in such industries as cake and flour, some of the human medicines, ready animal feeds, noodles and enriched flours as well as, in some cases, for getting rid of the bad smell of the mouth.

