

Natural and organic cleaning products



Bicarbonate of soda

Clean, deodorise, soften and more.

Bicarbonate of soda, also known as sodium carbonate, has a wide range of applications. It is inexpensive and can be used to clean, soften, scour, regulate PH, deodorise, prevent limescale and bake. Try it, its possibilities are endless.

To clean: 2 Table Spoons (TS) in your dishwasher.

To soften: 4 TS at the end of the cycle, in your washing machine.



For Cooking use Bicarbonate of soda food grade

Chocolate cake and chocolate muffins.

Pre heat your oven 180 degree

250 g raising flour

135 g sugar

2 eggs

150 g oil or 150 g soft butter or buttermilk

and ½ tea spoon of sel de Guerande (Celtic salt)

100g powder chocolate

50 g chocolate chips.

2 TS of Bicarbonate of soda

Mix **gently** and cook 20 minutes in 180 degrees C. To check if it is cooked, insert a knife in the cake it should come out clean.

Vanilla cake:

Same ingredients just replace the chocolate powder by vanilla (make sure it is real vanilla).

Strawberries cake or muffins:

Same ingredients just replace the chocolate by strawberries and vanilla.

Find all formulas in the booklet "DIY, Make your own cleaning products".

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