

# Common Questions About S-Carb®

## What is S-Carb<sup>®</sup>?

S-Carb<sup>®</sup> is pure sodium sesquicarbonate, made only by WE Soda Wyoming in Green River, Wyoming. 'Sesqui' means one and a half, and one molecule of S-Carb<sup>®</sup> contains one and a half sodium bicarbonate molecules. The chemical composition of S-Carb<sup>®</sup> is:

 $NaHCO_3 \cdot Na_2CO_3 \cdot 2H_2O$ 

### How is it different from sodium bicarbonate?

Because the S-Carb<sup>®</sup> molecule also contains 2 molecules of water, it will not absorb moisture from the air. This is why S-Carb<sup>®</sup> remains free flowing under normal usage.

# Is there a difference in buffer capacity between S-Carb<sup>®</sup> and sodium bicarbonate?

S-Carb<sup>®</sup> will absorb approximately 10% more acid than an equal amount of sodium bicarbonate.

## Is there any difference in palatability?

Multiple University research studies and 20 years of on farm use have shown that there is no difference between the palatability of S-Carb<sup>®</sup> and sodium bicarbonate.

## How do I feed S-Carb<sup>®</sup>?

In dairy rations, S-Carb<sup>®</sup> should be used in the same way as sodium bicarbonate. If you are balancing for dietary electrolyte balance, 6 oz of S-Carb<sup>®</sup> will provide 22 meq versus 20 meq for 6 oz of sodium bicarbonate.

### Will I see any change in milk composition?

If you are currently using sodium bicarbonate, you will see no change in milk composition when you switch to S-Carb<sup>®</sup>. Under certain conditions, buffers will help increase milk fat percentage, if a response is expected with sodium bicarbonate, the same response is expected with S-Carb<sup>®</sup>.