

Common Questions About S-Carb®

What is S-Carb[®]?

S-Carb[®] 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[®] contains one and a half sodium bicarbonate molecules. The chemical composition of S-Carb[®] is:

 $NaHCO_3 \cdot Na_2CO_3 \cdot 2H_2O$

How is it different from sodium bicarbonate?

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

Is there a difference in buffer capacity between S-Carb[®] and sodium bicarbonate?

S-Carb[®] 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[®] and sodium bicarbonate.

How do I feed S-Carb[®]?

In dairy rations, S-Carb[®] should be used in the same way as sodium bicarbonate. If you are balancing for dietary electrolyte balance, 6 oz of S-Carb[®] 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[®]. 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[®].