



## **Product Data Sheet**

### **SODIUM PROPIONATE**

Sodium propionate is the sodium salt of propionic acid that exists as colourless, transparent crystals or in Liquid form soluble along with Propionic acid.

It is considered generally recognized as safe (GRAS) food ingredient by FDA, where it acts as an antimicrobial agent for food preservation and flavouring agent.

#### **Advantages:**

- Water-soluble, antimicrobial system makes easier for application and automation.
- Non-corrosive, environment friendly liquid preservative system.
- Delivers optimum pH 4.9 to 5.5, ideal for increased preservative efficacy and dough development.
- Replaces addition of multiple traditional preservatives with a single product.
- Meets all food regulatory requirements.
- Reduces microbial spoilage and retains keeping quality of bread.
- Increases profitability for the producers by reducing return of discarded finished product.

<b>SL. NO.</b>	<b>PARAMETERS</b>	<b>SPECIFICATION</b>
1	Appearance	Water Clear Liquid
2	Solubility	Soluble In Water & Alcohol
3	Ph	4.80 - 5.30
4	Iron (Fe)	Maximum 50 ppm
5	Solid Content	40±1 %
6	Heavy Metal as Lead (Pb)	Maximum 10 ppm
7	Arsenic (As)	Maximum 2 ppm
8	Cadmium (Cd)	Maximum 2 ppm
9	Mercury (Hg)	Maximum 2 ppm
10	Fluoride (F-)	Maximum 20 ppm
11	Mould Inhibitor Activity**(0.4%)	NLT 120 Hours

**Uses Dosage :**

Common usage level of Sodium Propionate is 0.3 to 0.6% varies on products.

**Storage Conditions :**

Store in a tightly closed container. Store in a cool, dry, well-ventilated area away from incompatible substances. Avoid direct contact with sunlight, skin and eye.

**Packaging Details :**

30 Kg HDPE Drums