

product data

product name	bea.NaAc.Anh
product designation	Sodium acetate anhydrous, E262i
declaration recommendation	Acidity regulator: sodium acetate anhydrous (E262i) Acidity regulator: sodium acetate (E262)
Product description	Appearance white solid Smell almost odorless
Application	as a food additive; acidity regulator

Chemical/ physical characteristics

Active substance	99.0 – 101.0 wt.% (dried on dry matter)
water content	≤1.0 wt. %
PH value	8.0 – 9.5 (in 1% aqueous solution)
Insolubles	< 0.1% in water
Oxidizable substances	≤ 0.1 wt.% (as formic acid)
Heavy metals	≤ 10 ppm (total as Pb)
Arsenic (As)	≤ 3ppm
Lead (Pb)	≤ 2ppm
Mercury (Hg)	≤ 1ppm

Average nutritional values per 100 g

energy	250 kcal
fat	0 g
carbohydrates	0 g
protein	0 g
Sodium (Na)	28 g

Information on allergenic ingredients

The product itself is not an allergen and does not contain any allergens that require labeling according to EU Regulation No. (EC) 1169/2011 (Annex II) and the current ALBA list.

genetic engineering

The product does not contain any ingredients that contain or consist of genetically modified organisms (GMO) or are produced from GMOs and is therefore not subject to labeling according to EU Regulations (EC) No. 1829/2003 and 1830/2003.

irradiation

The product itself or the ingredients used in it are not irradiated or treated with ionizing radiation before or after production.

logistics information

storage conditions	cool and dry
Best before	2 years from production date
types of packaging	Depending on the container size: PE valve box sack or PP fabric sack with PE inliner (big bag)

The primary packaging materials we use are intended for direct contact with food and comply with EU Regulation (EC) No. 1935/2004 of the European Parliament and the European individual measures of EU Regulation (EC) No. 10/2011 in the currently valid version.

other

The product complies with the requirements of the EU Regulation (EC) No. 231/2012 for food additives and the food additives listed in Annexes II and III of the EU Regulation (EC) No. 1333/2008.

The product is suitable for the production of vegetarian and vegan products. The product itself or the raw materials used do not contain any products of animal origin.

The above information corresponds to our current knowledge and experience. They are only to be considered as information about our product.

For more information on safe use, handling and storage, see Safety Data Sheet.

This specification was generated electronically and is valid even without a signature and until revoked.

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