



PRODUCT DATA SHEET

PRODUCT: Adipic Acid

DATE EFFECTIVE: April, 2014

GRADE: FCC

CODE: 218

PRIMARY MARKET: Food

GENERAL DESCRIPTION: White crystalline powder

FORMULA: $\text{HOOC}(\text{CH}_2)_4\text{COOH}$

CHARACTERISTICS

SPECIFICATION LIMITS

Assay, %	99.6 - 101.0
Melting Range:	
First Meniscus, °C	151.5 Minimum
Complete Melt, °C	154.0 Maximum
Residue on Ignition, %	0.002 Maximum
Water, %	0.2 Maximum
Lead (as Pb), mg/kg	2 Maximum
Sizing, USSS:	
Retained on 30 Mesh, %	5 Maximum
Cumulative retained on 40 Mesh, %	20 Maximum
Cumulative retained on 100 Mesh, %	50 Minimum
Cumulative retained on 200 Mesh, %	80 Minimum

NOTE: Specification Limits are subject to change from time to time. Please contact us for current data sheet.

Production Location: United States
Packaging: 50 lb. multiwall bags
Labeling Requirements: Product label and DOT MISCELLANEOUS label required by law.
Shipping Classification: Adipic Acid
5000 lbs. or more: MISCELLANEOUS, UN 3077, RQ

ADIPIC ACID, FCC GRADE

Adipic Acid, FCC Grade, from either ICL Food Specialties or ICL Fosfatos y Aditivos México S.A. de C.V., ("Seller"), as applicable, complies with the specifications of the current Food Chemicals Codex for Adipic Acid.

Handling Precautions:

WARNING! MAY CAUSE EYE IRRITATION. COMBUSTIBLE DUST - EXPLOSION POTENTIAL. Avoid contact with eyes. Wash Thoroughly after handling. Keep away from heat, sparks, and flame. Avoid creating a dust cloud in handling, transfer and clean up.

FIRST AID: If in eyes, immediately flush with plenty of water. Remove material from skin and clothing. Get medical attention if irritation persists.

IN CASE OF SPILL OR LEAK: Vacuum or sweep up and place into containers for disposal. Use vacuum equipment designed specifically for handling combustible dusts.

Key Properties:

- Acidulant
- Buffering Agent
- Leavening Agent
- Gelling Aid
- Non-hygroscopic
- Shelf-life \cong 24 months

Applications:

- Adipic Acid has outstanding performance in gelatin desserts to promote rapid setting, provide desired tartness at an optimum pH, and protect against quality loss due to variation in water pH and hardness.
- Generally Recognized As Safe (GRAS) under 21 CFR 184.1009 when used in foods at levels not to exceed current good manufacturing practice in accordance with 21 CFR 184.1b1. Current good manufacturing practice restricts Adipic Acid use in foods, as served, to the following maximum levels in specific food categories as defined in 21 CFR 170.3: 0.005% for non-alcoholic beverages; 5.0% for condiments and relishes; 0.45% for dairy product analogs; 0.3% for fats and oils; 0.0004% for frozen dairy desserts; 0.55% for gelatin and puddings; 0.1% for gravies; 0.3% for meat products; 1.3% for snack foods; and 0.02% or less for all other food categories.
- Adipic Acid is Generally Recognized As Safe (GRAS) under 21 CFR 582.1009 when used as a buffer and neutralizing agent in accordance with good manufacturing or feeding practice.

FOR MORE COMPLETE INFORMATION ON PROPERTIES AND SAFE HANDLING OF THIS MATERIAL, SEE THE SELLER'S SAFETY DATA SHEET (SDS).

NOTICE: Although the information and recommendations set forth herein (hereinafter "Information") are presented in good faith and believed to be correct as of the date hereof, Seller makes no representations or warranties as to the completeness or accuracy thereof. Information is supplied upon the condition that the persons receiving same will make their own determination as to its suitability for their purposes prior to use. In no event will Seller be responsible for damages of any nature whatsoever resulting from the use of or reliance upon Information or the product to which Information refers. Nothing contained herein is to be construed as a recommendation to use any product, process, equipment or formulation in conflict with any patent, and Seller makes no representation or warranty, express or implied, that the use thereof will not infringe any patent. The data set forth herein are based on samples tested and are not guaranteed for all samples or applications. Such data are intended as guides and do not reflect product specifications for any particular product. NO REPRESENTATIONS OR WARRANTIES, EITHER EXPRESS OR IMPLIED, OR MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE OR OF ANY OTHER NATURE ARE MADE HEREUNDER WITH RESPECT TO INFORMATION OR THE PRODUCT TO WHICH INFORMATION REFERS.

ICL FOOD SPECIALTIES (A DIVISION OF ICL PERFORMANCE PRODUCTS LP),
ICL FOSFATOS Y ADITIVOS MÉXICO S.A. DE C.V.

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