

Progusta SD

Sodium diacetate food grade

SPECIFICATIONS	CONTROL LIMITS
Appearance	White crystal or powder
Assay Sodium Acetate	58.0 – 60.0 % mass
Titratable acidity	39.0 – 41.0 % mass as acetic acid
Water	≤ 2.0 % mass
Oxidisable impurities	≤ 0.1% mass max. (as formic acid)
Arsenic (As)	≤ 3 ppm
Lead (Pb)	≤ 2 ppm
Mercury (Hg)	≤ 1 ppm
Heavy metals (as Pb)	≤ 10 ppm
pH 10% solution	4.5 – 5.0

Food grade conforms to FCC10 and the latest E262(ii) and JECFA (FAO/WHO).
For more detailed information please see Technical Data Sheet and Safety Data Sheet.

Warranty. This information herein is offered as a guide and is believed to be accurate and reliable as of the date of the printing. The values given are not to be considered as a warranty and they are subject to change without prior notice. For additional information regarding our products or for information concerning current specifications, please contact our Technical Service.

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Sodium diacetate food grade

Progusta SD sodium diacetate is supplied as free flowing crystals, as a powder, as a fine powder or as a very fine powder. Progusta SD contains approximately equimolar amounts of sodium acetate and acetic acid.

PRODUCT PROPERTIES

Chemical name	Sodium diacetate
Formula	CH ₃ COONa.CH ₃ COOH
Product form	White crystals or powder
Molecular weight	142.09 g/mol
CAS No	126-96-5
EINECS No.	204-814-9
HS-code EU	2915.29.00
HS-code US	2915.29.5000
Relative density at 20 °C	1.41 g/ml
Solubility in water	
at 0 °C	86 g/100 ml
at 20 °C	104 g/100 ml
at 40 °C	127 g/100 ml
at 60 °C	158 g/100 ml
at 80 °C	203 g/100 ml

Applications

Acidity Regulation

Sodium diacetate is used as a buffering agent to control the acidity of food. Due to its dry form, it can be applied either in dry or liquid blends or directly to the final food product.

Flavoring agent

Sodium diacetate can be used as a flavoring agent to impart a vinegar taste to food products, for example potato crisps or potato salads. It effectively supplies free acetic acid in a solid form and can be used separately or in combination with other additives, and applied as a powdered seasoning.

Preservation

Sodium diacetate can also be used as a preservative in many food applications, such as processed meat products, fish, bread and salad dressings.

In all cases, it is advisable to carry out an initial trial, so that the precise effects on product characteristics can be determined.

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Legislation

Progusta SD is an approved food additive according to EU and FDA legislation and JECFA (FAO/WHO), and FCC food standards. Please check local legislation for the exact dosage levels and allowed applications.

This product is produced in the Netherlands and in the USA.

Stability

Progusta SD is stable for 2 years from date of production. Physical stability and appearance can change before the end of shelf-life if the product is not stored in closed original packing, kept dry and at room temperature or if the pallets are stacked.

Handling

Progusta SD is classified with hazard statement H318 (causes serious eye damage). Always check the Safety Data Sheet and label before using this product.

Packaging / available grades

1. Progusta SD (coarse) crystal grade available in 25kg bags and 1000kg big bags.
2. Progusta SD powder grade available in 25kg bags.
3. Progusta SD fine powder grade available in 25kg bags.
4. Progusta SD very fine powder grade available in 50lb bags and 250lb drums.

Safety precautions

Please see the Safety Data Sheet before handling this material.

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