

SPECIFICATION

Product Name: Calcium Propionate Food Grade
Chemical Formula: C ₆ H ₁₀ CaO ₄
CAS Number: 4075-81-4
Molecular Weight: 186.22 g/mol
Appearance: White crystals or crystalline powder.
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min/Max)
Identification			
A) Calcium	-	Complies	Passes Test
B) Test for alkali salt of organic acid		Complies	Passes Test
Moisture (by KF)	%	3.27%	NMT 5.0%
PH (10% in water)	-	8.61	Limit 7.5 to 10.5
Lead (pb)	PPM	<2 PPM	NMT 2 PPM
Arsenic	PPM	<3 PPM	NMT 3 PPM
Fluoride	%	<0.003%	NMT 0.003%
Magnesium	%	<0.4%	NMT 0.4%
Acid- insoluble substances	%	<0.2%	NMT 0.2%
Calcium Content	%	21.42%	21 to 21.5% calculated on the anhydrous basis (Theoretically)

Propionic acid content	%	78.09%	77.0 to 78.5% Calculated on the anhydrous basis (Theoretically)
Purity as calcium propionate, % by weight on dry basis	%	99.51%	NLT 98% and NMT 100.5%

Physical Properties

- Solubility: Freely soluble in water. Slightly soluble in alcohol. Practically insoluble in most organic solvents.

Shelf Life & Storage

- Shelf Life: 2 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a cool, dry, and well-ventilated place. Keep container tightly closed to avoid moisture uptake. Protect from humidity and direct sunlight. Use moisture-proof packaging (HDPE bags with inner liner). Keep away from strong oxidizing agents and strong acids.

Applications

- Use: Inhibits growth of molds and some bacteria. Widely used in bread, cakes, buns, tortillas to extend shelf life. Used in cheese, dairy products, and packaged foods. Acts as a mold inhibitor in feed formulations. Helps improve storage stability of flour.
- Dosage: Depends on product type and shelf-life.

Packaging

- Standard Packing: 25 kg woven PP bags with inner liner, 1 kgs and 100 grams, or as per customer requirement.
- Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.

* Specifications are based on the manufacturer's provided specifications.