



## MACCO ORGANIQUES INC.

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THE MANUFACTURING PROCESS OF THE PRODUCT BELOW IS COVERED BY A REGISTERED ISO 9001 QUALITY SYSTEM AND A FSSC 22000 FOOD SAFETY SYSTEM

Date: February 2, 2015

Supersedes: March 22<sup>nd</sup>, 2010

CAS #: 137-40-6

Ref #: S50112-A1

DC: 15-016

## SODIUM PROPIONATE FCC AGGLOMERATE

EEC #: E-281

C<sub>3</sub>H<sub>5</sub>NaO<sub>2</sub>

Mol. Weight: 96.06

### DESCRIPTION

White, granular powder. It is odorless, or has a faint acetic-butyric odor. It is deliquescent in moist air. One gram is soluble in about 1 ml of water at 25°C. The pH of a 1 in 10 solution is between 8.0 and 10.5.

### SPECIFICATIONS

Identification	:	Positive
pH (1:10) Aqueous sol'n	:	8.0 - 10.5
Assay (dry basis)	:	99.0% to 100.5%
Alkalinity (as Na <sub>2</sub> CO <sub>3</sub> )	:	Pass test
Lead	:	2 mg/kg Max.
Iron	:	0.003% Max.
Water	:	1.0% Max.

### TYPICAL BULK DENSITY

Typical bulk density (tapped)	:	20 - 28 lb/cu.ft 0.32 - 0.45 g/ml
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### TYPICAL PARTICLE SIZE

On 850 µm (US std mesh #20)	:	1% Max.
Thru 75 µm (US std mesh #200)	:	3% Max.

### PACKAGING AND STORAGE

20 kg or 22.7 kg multiwall paper bag.  
Store in tight containers.  
Recommended storage conditions : a cool and dry place.  
Recommended maximum storage time : 2 Years.

### FUNCTIONAL USE IN FOODS

Preservative, mold and rope inhibitor

Conforms to U.S. Food Chemicals Codex Specifications.

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