



MACCO ORGANIQUES INC.

100 McArthur, Valleyfield, Québec, Canada, J6S 4M5

Tél: (450) 371-1066, Fax: (450) 371-5519

Web page address: <http://www.macco.ca> , Email: macco@macco.ca



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

Date: May 09th, 2013

Supersedes: March 22nd, 2010

CAS # : 126-96-5

Ref # : S45161-A4

SODIUM DIACETATE FCC EEC DF

Sodium Hydrogen Diacetate
CH₃COONa - CH₃COOH.x H₂O

EEC # : E-262(ii)

C₄H₇NaO₄ .x H₂O

Mol. weight: 142.09
(Anhydrous)

DESCRIPTION

Sodium Diacetate is a molecular compound of sodium acetate and acetic acid. It is a white, hygroscopic, crystalline solid having an odor of acetic acid. One gram is soluble in about 1 ml of water.

SPECIFICATIONS

Identification	:	Positive
pH (1:10 sol)	:	Between 4.5 – 5.0
Assay (Dry Basis) Free Acetic Acid	:	39.0 - 41.0%
Sodium Acetate	:	58.0 - 60.0%
Water	:	2.0 % Max.
Arsenic (As)	:	0.0003% Max.
Heavy Metals (as Pb)	:	0.0005% Max.
Lead (Pb)	:	2 mg/kg Max.
Mercury (Hg)	:	0.0001% Max.
Readily oxidisable substances (as formic acid)	:	0.1% Max.

TYPICAL PARTICLE SIZE

Cumulative total on 250 µm (US std mesh #60)	:	1% Max
Cumulative total on 150 µm (US std mesh #100)	:	5% Max

PACKAGING & STORAGE

25kg multiwall paper bags or 1000kg bag-bulk.

Store in tight containers. Recommended storage conditions : a cool and dry place.
Recommended maximum storage time : 2 years.

FUNCTIONAL USE IN FOODS

Sequestrant, preservative, mold and rope inhibitor.

Conforms to U.S. Food Chemicals Codex and to the EEC specifications.

Liability: The information submitted in this document is based on current knowledge and experience. The information contained herein is furnished without warranty of any kind. Macco Organiques Inc. does not accept any liability whatsoever in respect of the use of this information nor in respect of use, application, adaptation or processing of the product described herein. The recommended times presented in this document may vary greatly depending on storage conditions.