



# Calcium Propionate

**CATEGORY:**Food Preservative

**EEC No.:**E282

**PACKAGING:**25 Kgs /Bag

## What is E282?

E282 is Calcium propionate, white granular or powder. A common food preservative.

### Function:

Preservative

Anti-aging

Nutritional supplement

Hygroscopicity

Calcium Propionate is used as a preservative in a wide variety of products, including but not limited to bread, other baked goods, processed meat, whey, and other dairy products. In agriculture, it is used, amongst other things, to prevent milk fever in cows and as a feed supplement Propionates prevent microbes from producing the energy they need.

## Applications



### Bakery

- Keep baked goods fresher longer by preventing mold and bacterial growth;
- Provide essential calcium for the body and enhance the food nutrition;

Used as powder, solution and ointment to treat ●  
diseases caused by skin parasitic moles;



### Medicine



### Animal feed

- Extend the shelf life;
- Increase calcium content;

It has a strong inhibitory effect on bacteria in ●  
vacuum-packed meat products, extend the shelf life;



### Vacuum packing food



### Soy sauce

- Suppresses spoilage caused by microorganisms such as Acetobacter and membrane-producing yeast;

As an emulsifier and detergent. It has high emulsifying efficiency; ●  
Calcium contributes to bone and tooth health; ●



### Toothpaste

## Physical - Chemical Characteristics

ITEMS	SPECIFICATION
Appearance	White granular /Powder
Assay (%)	99 min
Water Insoluble,%	0.3
PH,10%	6-9
Heavy Metals(by Pb <sup>2+</sup> ), %	0.001 max
Fluoride,%	0.001 max
Arsenic,%	0.0003 max

## Packaging - Storage and Transportation



**Packaging** :25 Kgs/paper bags

**Storing** :Dry and ventilated environment

**Transportation** :18mts for one 20GP container without Pallets

