

Product Data Sheet

Product Description

Ingredient Preservatives Sodium Propionate Granular & Powder CAS 137-40-6

Sodium propionate is a common food additive that is industrially manufactured but also occurs in nature. Since it is toxic to mold and some species of bacteria, it is an especially effective additive in baked goods or other products that are susceptible to spoilage.

Sodium propionate is an effective inhibitor of the growth of certain molds and some bacteria in bakery goods. It is usually preferred in non-yeast leavened bakery products because the calcium ions' of calcium propionate interfere with the chemical leavening agents. In those bakery products, such as cakes, tortillas, pie fillings etc., chemically leaved agents are used (e.g.baking powder). sodium propionate is easy to handle and easy to incorporate into flour. It is a safe compound when encountered at the low levels found in food.

Specificity: White crystalline granule or crystalline powder; odourless or with little propionate smell; easily deliquescence, very easily soluble in water, solube in ethabol, slightly soluble in acetone.

Application:

It is used as a food preservative and is represented by the food labeling E number E281 in Europe; it is used primarily as a mold inhibitor in bakery products. It is approved for use as a food additive in the EU, USA and Australia and New Zealand.