

Progusta PA

Potassium acetate food grade

Progusta PA potassium acetate is supplied as a non-dusty and easy soluble agglomerate.

PRODUCT PROPERTIES

Chemical name	Potassium acetate
Formula	CH ₃ CO ₂ K
Product form	White agglomerate
Molecular weight	98.14 g/mol
E-number	E-261
CAS No.	127-08-2
EINECS No.	204-822-2
HS-code EU	2915.29.00
HS-code US	2915.29.5000
Flash point	>250 °C
Solubility in water	
at 0 °C	216 g/100 ml
at 20 °C	256 g/100 ml
at 80 °C	269 g/100 ml

Applications

Acidity regulator

Potassium acetate can be used in combination with acetic acid to create a pH buffering systems in food. It can also be used in low sodium recipes as a replacement for sodium acetate. Due to its dry form, potassium acetate can be applied either in dry or liquid pre-blends or directly to the final food product.

Preservation

Acetates are known to be good preservatives and for that reason Potassium acetate can be used in processed meat products and ready-to-eat meals to control microbiological growth and to reduce sodium by replacing sodium acetate.

Flavoring agent

Potassium acetate can be used as a flavoring agent to impart a mild vinegar taste to food products, for example potato crisps, other snacks or potato salads. Potassium acetate can be used as a sodium free alternative of sodium acetate.

In all cases, it is advisable to carry out an initial test, in order to determine the precise organoleptic and physical effects of the added potassium acetate.

Legislation

Progusta PA is an approved food additive according to EU and FDA legislation and JECFA (FAO/WHO). Please check local legislation for the exact dosage levels and allowed applications.

Stability

Progusta PA is stable for 2 years from date of production. Physical stability and appearance can change before the end of shelf-life if the product is not stored in closed original packing, kept dry and at room temperature or if the pallets are stacked.

Warranty. This information herein is offered as a guide and is believed to be accurate and reliable as of the date of the printing. The values given are not to be considered as a warranty and they are subject to change without prior notice. For additional information regarding our products or for information concerning current specifications, please contact our Technical Service.

Handling

Progusta PA has no classification. Always check the Safety Data Sheet and label before using this product.

Packaging

Progusta PA agglomerate grade available in 25kg polyethylene lined paper bags.

Safety precautions

Please see the Safety Data Sheet before handling the material.

This product is produced in the Netherlands.

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