

Progusta SD Sodium Diacetate

Niacet

Niacet's Progusta SD sodium diacetate is an excellent product to ensure food safety and to achieve shelf life extension by inhibiting the growth of molds and bacteria. It is also used as an acidity regulator to control the pH of food products. Furthermore, sodium diacetate is used to impart a vinegar flavor to certain snack foods and seasonings.



Different granulations for different applications

Progusta SD is available in 3 granulations: powder, crystal and fine powder. Each has its own specific physical properties, developed to meet customer needs in various applications.

- **Progusta SD sodium diacetate powder** is commonly used in dry applications when a fine but non-dusty product is preferred. Typical applications include blending or bakery facilities where bags are manually emptied and airborne dust should be avoided.
- **Progusta SD sodium diacetate crystal** is used in liquid applications such as brines, marinates, or blends with other ingredients (e.g. lactates) given its excellent dispersability and flowability properties. The particle size of the crystal grade is more uniform and coarser than the powder grade.
- **Progusta SD sodium diacetate fine powder** is often preferred by the flavor and spice producers where a fine granulation is required to achieve an immediate taste effect (e.g. salt and vinegar chips).

All granulations are produced according to EU, FCC and JECFA specifications.

Advantages of Progusta SD grades

Progusta SD sodium diacetate powder

- Recommended for bakery and blending applications
- Low dust powder with good flowability

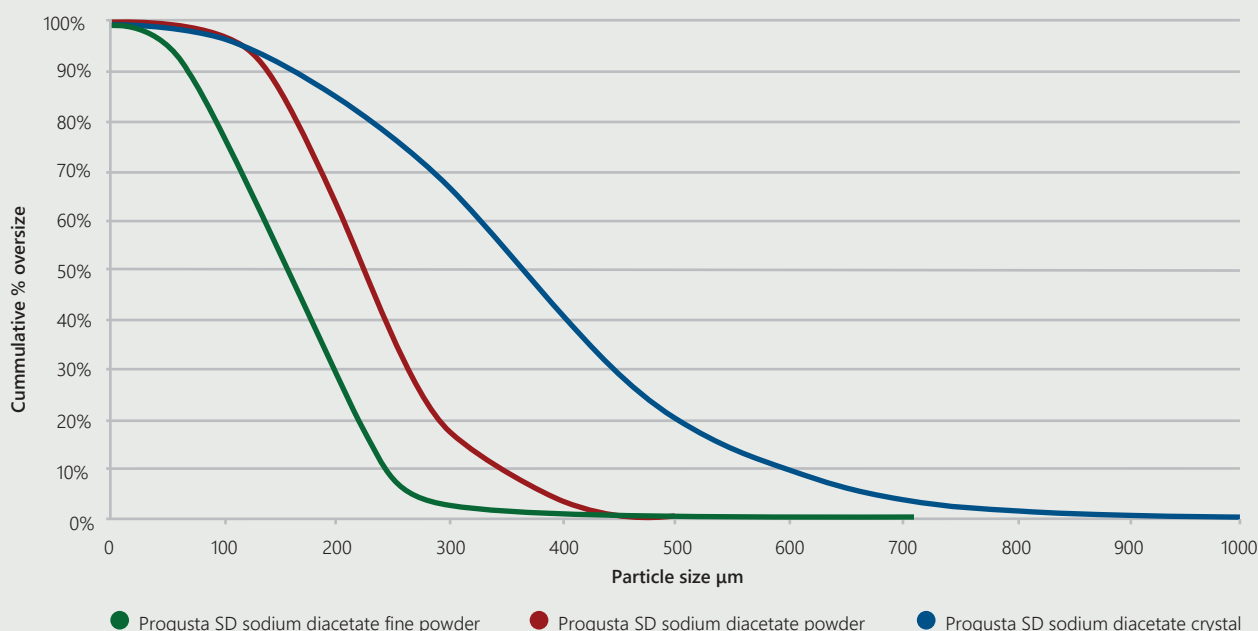
Progusta SD sodium diacetate crystal

- Recommended when product is dissolved
- Low dust product with excellent dispersability and flowability

Progusta SD sodium diacetate fine powder

- Recommended for dry flavoring applications and spice blends
- Low dust product with excellent dispersability and flowability

Progusta SD typical particle sizes



Niacet

World-Class Quality, World-Class Reputation

Niacet is a leading producer of organic salts, including propionates and acetates, serving the Food and Pharmaceutical industries. With two longstanding and fully automated manufacturing sites, located in Niagara Falls, NY USA, and Tiel, The Netherlands, Niacet offers world-class quality products to a global market.

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