

Essicum[®]

Food grade blend of Sodium Diacetate, Citric Acid and Lactose

Essicum[®] is a free flowing yellowish white crystalline blend of Sodium Diacetate, Citric Acid and Lactose. It is used to bring a vinegar flavor to snacks and foods.

Components

| | Sodium Diacetate | Citric Acid | Lactose |
|-------------|---|--|---|
| Formula | C ₄ H ₇ O ₄ Na.xH ₂ O | C ₆ H ₈ O ₇ | C ₁₂ H ₂₂ O ₁₁ .H ₂ O |
| EINECS | 204-814-9 | 201-069-1 | 200-599-2 |
| CAS no. | 126-96-5 | 77-92-9 | 10039-26-6 |
| E-no. | E 262 | E 330 | - |
| FDA 21CFR § | 184.1754 | 184.1033 | |

HS-code: 21069092

Essicum[®] K

Food grade blend of Sodium Diacetate, Citric Acid, Potassium Citrate and Glucono-delta-Lactone

Essicum[®] K is a free flowing white crystalline blend of Sodium Diacetate, Citric Acid, Potassium Citrate and Glucono-delta-Lactone. It is used to bring a vinegar flavor to snacks and foods.

Components

| | Sodium Diacetate | Citric Acid | Potassium Citrate | Glucono-delta-Lactone |
|-------------|---|--|---|---|
| Formula | C ₄ H ₇ O ₄ Na.xH ₂ O | C ₆ H ₈ O ₇ | C ₆ H ₈ O ₇ K ₃ .H ₂ O | C ₆ H ₁₀ O ₆ |
| EINECS | 204-814-9 | 201-069-1 | 212-755-5 | 202-016-5 |
| CAS no. | 126-96-5 | 77-92-9 | 6100-05-6 | 90-80-2 |
| E-no. | E 262 | E 330 | E 332 | E 575 |
| FDA 21CFR § | 184.1754 | 184.1033 | 184.1625 | 184.1318 |

HS-code: 38249993

These products are produced in the Netherlands.

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.

Applications

Essiccum[®] and Essiccum[®] K are used as a dry form of vinegar which can easily be added to foods and snacks, offering a very pure taste profile compared to other acid blends.

Formulations require approximately 1 part of Essiccum[®] or Essiccum[®] K to provide the same acidity as 10 to 11 parts of 5% liquid vinegar. Compared to sodium diacetate, Essiccum[®] and Essiccum[®] K have a higher acid concentration and lower quantities can be used to achieve the same effect.

Application area's: seasoning salts, soups, dressings, sauces, (freeze)dried vegetables, etc.

Soups and Sauces

Instant soups remain a convenient meal for many consumers with numerous products that can be prepared quickly and easily, for example in the microwave. Typical applications for Essiccum[®] and Essiccum[®] K include instant soups and sauces, in particular in sweet & sour varieties. The typical dosage for instant soups and sauces is 2 - 5%.

Marinades

Essiccum[®] and Essiccum[®] K are used in marinade (pre-)mixes for meat, fish, poultry and vegetables to provide a pleasant vinegar flavor and to tenderize. Easy to prepare types of marinade typically use between 5% and 10% Essiccum[®] or Essiccum[®] K.

Dressings

In instant salad dressings, dips and toppings, Essiccum[®] and Essiccum[®] K replace liquid vinegar. Only water and oil need to be added during the preparation of the final dressing. The dosage in ready-to-use salad dressings, dips and toppings is between 5 and 7%.

Actual dosages should always be optimized for each specific application.

Regulatory Status

All components of Essiccum[®] and Essiccum[®] K are permitted to be used as food additive or food substance according to EU legislation and FCC legislation. Purity criteria comply with the legal requirements set for these components.

Stability

Essiccum[®] is stable for 6 months from date of production. Essiccum[®] K is stable for 2 year from date of production. Physical stability and appearance may change before the end of shelf-life if the product is not stored in closed original packing, kept dry and at room temperature (not to exceed 30°C) or if the pallets are stacked.

Handling and Safety precautions

Please see the Safety Data Sheet before handling this material.

Packaging

Essiccum[®] and Essiccum[®] K are provided in 25KG PE-lined paper bags.

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.

Niacet Corporation

400, 47th Street
Niagara Falls, NY 14304
USA
Tel: +1 (716) 285-1474 / +1 (800) 828-1207
niacetcsr@niacet.com

www.niacet.com

Niacet b.v.

P.O. Box 60, 4000 AB Tiel
The Netherlands
Tel. +31 344 615 224
tiel@niacet.nl