

# Provian®K

## Food grade powder form of potassium acetate and potassium diacetate

Provian®K is supplied as a free flowing powder consisting of potassium acetate and potassium diacetate.

### PRODUCT PROPERTIES

Typical Composition	Potassium Acetate (E261i) (CH <sub>3</sub> CO <sub>2</sub> K) Potassium Diacetate (E261ii) (CH <sub>3</sub> COOKCH <sub>3</sub> COOH)
Product form	White hygroscopic powder
Molecular weight	potassium acetate: 98.14 g/mol potassium diacetate: 158.19g/mol
E-numbers	E-261 (i+ii)
CAS No.	potassium acetate: 127-08-2 potassium diacetate: 4251-29-0
EINECS No.	potassium acetate: 204-822-2 potassium diacetate: 224-217-7
HS-code (major component) EU	2915.29.00
HS-code (major component) US	2915.29.5000
Flash point	>250 °C
Solubility	Grams per liter water
at 0°C	1050
at 10°C	1220
at 20°C	1400
at 30°C	1570
at 40°C	1740
Sodium content:	0 g Na <sup>+</sup> / 100 g

### Application

Provian®K is developed as a functional composition aimed at shelf life extension and preservation of meat products. Because of the synergistic effect between potassium acetate and potassium diacetate, Provian K is very effective in inhibiting the growth of pathogenic bacteria, for example *Listeria monocytogenes*, and ensuring food safety. In addition, its zero sodium content provides an excellent solution for the production of low sodium meat products.

Moreover, microbiological tests have shown that Provian K extends the shelf life of meat products through growth inhibition of aerobic bacteria.

Sensory evaluation has proved that Provian K has no adverse effects on the sensory parameters of meat products. Also, Provian K does not significantly change the pH of cooked meat products.

As a free flowing powder, Provian K can be applied in various processing steps and also in dry blends.

All ingredients of Provian K are inert and will not react with other ingredients used in meat recipes.

**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.

### Legislation

Dosage levels and allowed applications depend on local legislation, meat type and shelf life requirements. Provian K is composed of food grade potassium acetate (E261i) and food grade potassium diacetate (E261ii) conform to the latest EU-legislation and JECFA (FAO/WHO). In USA, potassium acetate and potassium diacetate are considered GRAS and they are approved in various meat and poultry products as a flavoring agent and as an antimicrobial agent accordingly (FSIS 7120.1).

In Canada, Provian K is allowed to be used as a class 2 preservative in various meat and poultry products.

In the EU, potassium acetate and potassium diacetate are approved to be used in food applications (commission regulations 231/2012 and 25/2013) and can both be labeled as 'potassium acetates' or E261.

For other countries, please check local legislation.

The suggested dosage for optimal effects is max. 0.50% of Provian K based on the total meat formulation.

To determine the optimal dosage for the intended application, testing is recommended.

### Stability

Provian®K 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.

The product is very hygroscopic and will absorb water from the air if not stored in air tight and well closed packaging.

### Packaging

Provian®K is available in 20kg HDPE lined paper valve-bags.

### Safety precautions

Please see the Safety Data Sheet before handling this material.

This product is produced in the Netherlands.

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