

# Provian<sup>®</sup> P

## Food grade powder form of sodium acetate and sodium propionate

Provian P is supplied as a free flowing powder consisting of sodium propionate and sodium acetate.

### PRODUCT PROPERTIES

Typical Composition	Sodium Acetate (E262) (CH <sub>3</sub> CO <sub>2</sub> Na) Sodium Propionate (E281) (CH <sub>3</sub> CH <sub>2</sub> COONa)
Product form	White (fine ) Powder
Molecular weight	sodium acetate: 82.03 g/mol sodium propionate: 96.06 g/mol
E-numbers	E-262(i), E-281
CAS No.	sodium acetate: 127-09-3 sodium propionate: 137-40-6
EINECS No.	sodium acetate: 204-823-8 sodium propionate: 205-290-4
HS-code (major component) EU	2915.50.00
HS-code (major component) US	2915.50.50
Flash point	>250 °C
Solubility at 20°C at 80°C	Grams per liter water 990 1270
Sodium content:	24.75 g Na <sup>+</sup> / 100 g*

\* Sodium chloride has a sodium content of 39 g Na<sup>+</sup>/100 g

### Application

Provian P is developed as a functional composition aimed at shelf life extension and preservation of meat products. Because of the synergistic effect between sodium acetate and sodium propionate, Provian P is very effective in inhibiting the growth of pathogenic bacteria, like *Listeria monocytogenes*, *Salmonella* and EHEC, ensuring food safety.

Moreover, microbiological tests have shown that Provian P extends the shelf life of meat products through growth inhibition of most prevalent lactic acid bacteria.

Sensory evaluation has proven that Provian P has no adverse effects on the sensory parameters of meat products. Moreover, Provian P does not significantly change the pH of cooked meat products.

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

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

### Legislation

Both sodium propionate and sodium acetate are approved food additives according to EU and FDA legislation and JECFA (FAO/WHO), FCC and Japanese food standards.

The maximum dosage level of Provian depends on local legislation and food type. Research has shown shelf life extension by inhibiting LAB growth spoilage using 0.5%. Provian P is very effective on pathogen control. For control of *Listeria monocytogenes* we recommend to use 0.5% (w./w). Control of *Salmonella* was obtained already at 0.25% (w/w).

The dosage limit in the US is 0.6% w/w for usage in meat based on FSIS regulations.

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

### **Stability**

Provian P 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.

### **Packaging**

Provian P is available in 25 kg PE valve-bags.

### **Safety precautions**

Please see the Safety Data Sheet before handling the material.

This product is produced in the Netherlands.

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