

Progusta CA

Calcium acetate food grade

Progusta CA calcium acetate is available as a white powder or granular grade. These two grades are chemically identical and differ only in physical form. The granular grade offers improved properties on dustiness, wettability, bulk density and flowability while the powder form mixes more easily with other ingredients and flour.

PRODUCT PROPERTIES

Chemical name	Calcium Acetate
Formula	$(\text{CH}_3\text{COO})_2\text{Ca}$
Product form	White powder or granules
Molecular weight	158.17 g/mol
CAS No.	62-54-4
EINECS No.	200-540-9
E-number	E-263
FEMA no.	2228
HS-code EU	2915.29.00
HS-code US	2915.29.5000
Flash point	>250°C(decomposes)
Solubility in water	
at 0°	37.4 g/100 ml
at 25°	35.3 g/100 ml
at 100°	29.7 g/100 ml

Application

Calcium acetate is an effective growth inhibitor of many bacteria and molds. It is widely employed in bread and other bakery products to extend shelf-life and to prevent rope formation. High moisture content of bakery goods encourages the growth of molds and (rope)bacteria. Rope spoilage is characterized by a sticky, wet and brownish crumb as well as an unpleasant smell. Rope forming bacteria and many mold spores are heat resistant and survive the temperatures of the baking process. Also re-contamination can occur. All good reasons to use of a preservative in order to extend the shelf life of bakery goods.

Calcium acetate is a preservative very effective against rope bacteria with some efficacy against molds. The recommended dosage for Progusta CA is 0.2 – 0.5% based on flour weight.

In all cases, it is advisable to carry out an initial baking test, so that the precise effects on odor, flavor and bread volume can be determined.

Other applications include buffering, stabilizing, use as firming agent, leavening agent, calcium fortification, flavoring, etc.

Legislation

Calcium acetate is an approved food additive according to EU and FDA legislation and JECFA (FAO/WHO), and FCC food standards. Please check local legislation for the exact dosage levels and allowed applications. Calcium Acetate is also mentioned in the FEMA Flavor Ingredient Library under number 2228.

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.

Stability

Progusta CA is stable for 2 years from date of production. Physical stability and appearance may change before the end of shelf-life if not stored in well closed original packing, dry and at room temperature.

Handling

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

Packaging / available grades

1. Progusta CA granular grade available in 20kg polyethylene lined paper bags.
2. Progusta CA powder grade available in 25kg
3. polyethylene lined paper bags and in various big bags.

Safety precautions

Please see the Safety Data Sheet before handling this product.

This product is 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.

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