Niacet offers a wide range of specialty salts for the food industry focusing on food safety, shelf-life extension and flavoring & acidity regulation. These products are approved food-additives which can be used as acidity regulators, flavorings or preservatives and comply with the latest legislations. The availability of different physical grades for each product ensures a perfect fit with your needs.

The Niacet food-additives portfolio consists of four product-lines:

- **Probake®** and **CrystalPro**: propionates for shelf-life extension in bakery applications.
- **Provian®**: lactates, acetates and vinegars for shelf-life extension and food safety in meat, poultry and fish products.
- **Progusta**: acetates for flavoring and acidity regulation in food products.
- **Niaproof**: lactylates for bakery applications.

Niacet is a leading producer of organic salts, including propionates and acetates, serving Pharmaceutical, Food, Feed and Technical 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.

Niacet makes this information available as an accommodation to its customers and it is intended to be solely a guide in customer’s evaluation of the products. You must test our products, to determine if they are suitable for your intended uses and applications, as well as from the health, safety and environmental standpoint. You must also instruct your employees, agents, contractors, customers or any third party which may be exposed to the products about all applicable precautions. All information and technical assistance is given without warranty or guarantee and is subject to change without notice. You assume full liability and responsibility for compliance with all information and precautions, and with all laws, statutes, ordinances and regulations of any governmental authority applicable to the processing, transportation, delivery, unloading, discharge, storage, handling, sale and use of each product. Nothing herein shall be construed as a recommendation to use any product in conflict with patents covering any material or its use.
Niacet Food Ingredients Portfolio

### Probake® and CrystalPro Propionates
- Probake CP calcium propionate granular
- Probake CP calcium propionate powder
- Probake CP calcium propionate fine powder
- CrystalPro calcium propionate crystal
- Probake SP sodium propionate agglomerate
- Probake PP potassium propionate agglomerate

### Provian®
- Provian A (sodium acetate and sodium lactate)
- Provian D (sodium acetate, sodium diacetate and sodium lactate)
- Provian K (potassium acetate and potassium diacetate)
- Provian NDV (potassium neutralized Dry Vinegar)

### Progusta Acetates
- Progusta CA calcium acetate powder
- Progusta CA calcium acetate granular
- Progusta SA sodium acetate anhydrous powder
- Progusta SA sodium acetate anhydrous (fine) agglomerate
- Progusta SA sodium acetate trihydrate crystal
- Progusta SD sodium diacetate fine powder
- Progusta SD sodium diacetate powder
- Progusta SD sodium diacetate crystal
- Progusta PA potassium acetate agglomerate
- Progusta MA magnesium acetate agglomerate
- Progusta NDV (calcium neutralized Dry Vinegar)

### Niaproof® Lactylates
- Niaproof Calcium Stearoyl Lactylate (CSL)
- Niaproof Sodium Stearoyl Lactylate (SSL)

Customer specific grades can be developed upon request