

# Niaproof<sup>®</sup> Calcium Stearoyl Lactylate

Niaproof<sup>®</sup> Calcium Stearoyl Lactylate is offered as a white to cream colored powder grade.

## PRODUCT PROPERTIES

<b>Chemical name</b>	<b>Calcium Stearoyl-2-Lactylate</b>
<b>Formula</b>	<b>C<sub>48</sub>H<sub>86</sub>CaO<sub>12</sub></b>
<b>Product form</b>	<b>White to cream colored powder with a slightly sweet (caramel) odor</b>
<b>Molecular weight</b>	<b>895.27 g/mol</b>
<b>CAS No.</b>	<b>5793-94-2</b>
<b>EINECS No.</b>	<b>227-335-7</b>
<b>HS-code EU</b>	<b>2915.70</b>
<b>HS-code US</b>	<b>2915.70</b>
<b>Flash point</b>	<b>222 °C</b>
<b>Solubility in Water</b>	<b>Sparingly soluble</b>

## Applications

Niaproof<sup>®</sup> Calcium Stearoyl Lactylate, better known as Niaproof<sup>®</sup> CSL, is a food additive that has many qualities desired by food producers. It is used in a variety of products like baked goods and desserts.

Specifically, Niaproof CSL is used as a dough conditioner in yeast-leavened bakery products and prepared mixes for yeast-leavened bakery products in an amount not

to exceed 0.5 parts for each 100 parts by weight of flour used. CSL is especially preferred in lean hearth bread type formulations as a dough strengthener.

It is also used as a whipping agent in liquid and frozen egg white at a level not to exceed 0.05 percent. In dried egg white at a level not to exceed 0.5 percent. In whipped vegetable oil topping at a level not to exceed 0.3 percent of the weight of the finished whipped vegetable oil topping.

Niaproof CSL is used as a conditioning agent in dehydrated potatoes in an amount not to exceed 0.5 percent by weight thereof.

## Legislation

Niaproof Calcium Stearoyl Lactylate complies with the Food Chemical Codex (FCC). It is a non-toxic additive permitted for direct addition to food for human consumption as listed in 21 CFR 172.844.

Niaproof CSL is also an approved food additive according to EU with E-number E482.

Please check local legislation for the exact dosage levels and allowed applications.

## Stability

Niaproof Calcium Stearoyl Lactylate is stable for 2 years from date of manufacture. The product is hygroscopic so the container should be kept tightly closed in a cool and well-ventilated area. Do not store the product above 26 °C (80.0 °F). If it is anticipated the temperature will exceed the recommended level, then the material should be transferred to a suitable storage location.

**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.

**Handling**

Always check the Safety Data Sheet and label before using this product.

**Packaging / available grades**

Niaproof Calcium Stearoyl Lactylate is available in 50 lb. boxes with a heat sealed inner liner, 40 boxes on a pallet.

**Safety precautions**

Keep away from heat. Keep away from sources of ignition. Keep away from incompatibles such as moisture. Please see the Safety Data Sheet before handling this material.

This product is produced in Niagara Falls, NY in the USA.

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