

Progusta SA

Sodium acetate food grade

Progusta SA sodium acetate is supplied as a non-dusty and easy soluble fine agglomerate, as a powder or as a tri-hydrate crystal grade.

PRODUCT PROPERTIES

Chemical name	Sodium acetate
Formula	Anhydrous: $C_2H_3O_2Na$ Trihydrate: $C_2H_3O_2Na \cdot 3H_2O$
Product form	White fine agglomerate, powder or crystals
Molecular weight	Anhydrous: 82.03 g/mol Trihydrate: 136.08 g/mol
CAS No.	Anhydrous: 127-09-3 Trihydrate: 6131-90-4
EINECS No.	Anhydrous: 204-823-8 Trihydrate: 204-823-8
HS-code EU	2915.29.00
HS-code US	2915.29.2000
Flash point:	>250 °C
Solubility in water at 20 °C at 100 °C	(as anhydrous) 119 g/100 ml 170 g/100 ml

Applications

Preservation

Sodium acetate can be used to preserve processed meats and it is often used in combination with other acid based preservatives like lactates and propionates. The typical inclusion level is 0.2 to 0.5%. Sodium acetate is also used in salad dressings and ready-to-eat meals. The exact dosage levels and allowed applications depend on local legislation.

Acidity regulation (buffering)

Sodium acetate mixed with acetic acid forms a pH buffer, which can be used to stabilise the pH of foods in the pH-range from 3 to 6. The table below gives indicative values of the composition needed to give a certain pH. The mixtures below can be diluted at least 10 times with minimum effect on pH, however, the stability decreases.

pH	Acetic acid (gram/liter)	Sodium acetate (anhyd.) (gram/liter)	Sodium acetate (trihydr.) (gram/liter)
3	5.9	0.14	0.24
3.5	5.7	0.43	0.72
4	5.1	1.3	2.1
4.5	3.8	3.0	4.9
5	2.2	5.2	8.7
5.5	0.91	7.0	11.6
6	0.32	7.8	12.9

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.

Flavoring agent

Sodium acetate is used in combination with sodium diacetate and other acids as a flavoring agent in various meat products and ready meals.

In all cases, it is advisable to carry out an initial trial, so that the precise effects on product characteristics can be determined.

Legislation

Progusta SA is an approved food additive according to EU and FDA legislation and JECFA (FAO/WHO), FCC and Japanese food standards. Please check local legislation for the exact dosage levels and allowed applications.

Stability

Progusta SA 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.

Handling

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

Packaging / available grades

1. Progusta SA anhydrous powder grade is available in 20kg, 25kg bags and 2000lb big bags.
2. Progusta SA trihydrate crystal grade is available in 25kg bags and in 200lb drums.
3. Progusta SA anhydrous fine agglomerate available in 20kg bags and 400kg big bag.

Safety precautions

Please see the Safety Data Sheet before handling the material.

This product is produced in the Netherlands and in the USA.

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