

Provian®A

Food grade powder form of sodium acetate and sodium lactate

Provian®A is supplied as a co-spray dried free flowing powder of sodium acetate and sodium lactate, making it easy to handle and convenient to store.

PRODUCT PROPERTIES

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| Typical Composition | Sodium acetate (C ₂ H ₃ NaO ₂) Sodium lactate (C ₃ H ₅ NaO ₃) |
| Product form | White hygroscopic powder |
| Molecular weight | sodium acetate: 82.03 g/mol sodium lactate: 112.06 g/mol |
| CAS No. | sodium acetate: 127-09-3 sodium lactate: 72-17-3 |
| EINECS No. | sodium acetate: 204-823-8 sodium lactate: 200-772-0 |
| HS-code (major component) EU | 2915.29.00 |
| HS-code (major component) US | 2915.29.2000 |
| Flash point | >250 °C |
| Solubility in water at 0°C at 10°C at 15°C at 25°C at 35°C | 530 g/litre water 640 g/litre water 700 g/litre water 830 g/litre water 975 g/litre water |
| Sodium content: | 24 g Na ⁺ /100 g* |

* Sodium chloride has a sodium content of 39 g Na⁺/100 g

Applications

Provian®A is developed as a functional composition aimed at shelf life extension and preservation of meat products. Microbiological tests have shown the excellent inhibition of Provian A against pathogenic bacteria such as *Listeria*, due to the synergy between acetate and lactate. Moreover, Provian A is shown to effectively extend the shelf life of meat products through growth inhibition of total aerobic bacteria. Provian A has a mild salty taste profile. Based on sensory analysis, Provian A has no adverse effects on organoleptic parameters. As a free flowing powder, this product can be applied in various processing steps as well as in dry blends.

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

Legislation

Dosage levels and allowed applications depend on local legislation, meat type and shelf life requirements. Provian A is composed of food grade sodium acetate (E262(i)) and food grade sodium lactate (E325) both conform the latest FCC, EU-legislation, JECFA (FAO/WHO) and Japanese Standards of Food additives. In Europe and Canada, there are no specific regulatory limits, so its usage should be according to the *quantum satis* principle or to the current GMP, meaning at levels as high as necessary to achieve the intended purpose.

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.

In Europe, Provian A is also approved in pre-packed preparations of fresh minced meat. USA legislation allows a maximum dosage of 0.5% by weight of Provian A on the total formulation in various meat and poultry products.

For other countries, please check local legislation. For optimal effects, a dosage level of 1% of Provian A is suggested. In all cases, it is advisable to carry out an initial trial to determine the precise effects on product characteristics.

Stability

Provian®A 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. The product is very hygroscopic and will absorb water from the air if not stored in air tight and well closed packaging.

Handling

Provian®A is not classified. Always check the Safety Data Sheet and label before using this product.

Packaging

Provian®A is provided in 20kg PE bags.

Safety precautions

Please see the Safety Data Sheet before handling the material.

This product is produced in the Netherlands.

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