



Calcium Propionate Food Grade TDS

Product Description

Calcium Propionate Food Grade is a high-purity food preservative widely used to control mold growth and extend the shelf life of bakery and processed food products.

It is the calcium salt of propionic acid and is internationally identified as food additive **E282**.

Calcium Propionate performs especially well in bread, cakes, tortillas, buns, pastries, and other bakery formulations where mold control is essential.

Technical Specifications

Parameter	Food Grade
Product Name	Calcium Propionate Food Grade
Chemical Name	Calcium Propanoate
E Number	E282
CAS Number	4075-81-4
Chemical Formula	$C_6H_{10}CaO_4$
Molecular Weight	186.22 g/mol
Appearance	White Crystalline Powder / Granules
Assay	≥ 99.0%
Moisture	≤ 4.0%
pH	7.5–10.5
Water Insoluble Matter	≤ 0.30%
Fluoride	≤ 30 mg/kg
Lead (Pb)	≤ 2 mg/kg
Arsenic (As)	≤ 3 mg/kg
Solubility in Water	Soluble
Odor	Slight / Nearly Odorless
Physical Form	Powder / Granules
Main Function	Preservative / Mold Inhibitor
Packaging	25 kg Bag



Main Applications

Calcium Propionate Food Grade is commonly used in:

- Bread
- Hamburger buns
- Sandwich bread
- Tortillas
- Cakes
- Pastries
- Pizza bases
- Rolls
- Packaged bakery products
- Certain processed foods

Key Benefits

Calcium Propionate offers several advantages in food production:

- Helps inhibit mold growth
- Extends product shelf life
- Supports consistent bakery quality
- Reduces premature spoilage
- Works effectively at low concentrations
- Blends easily into dry ingredients
- Provides reliable performance in commercial bakery production

Recommended Usage

The correct usage level depends on:

- Product formulation
- Moisture content
- Product pH
- Required shelf life
- Storage conditions
- Packaging system
- Applicable food regulations

Manufacturers should determine the final dosage through formulation testing and according to local food safety regulations.



Packaging

Typical packaging options include:

- 25 kg multi-layer paper bag
- Moisture-resistant inner liner
- Palletized export packaging upon request

Storage Conditions

Store in a:

- Cool place
- Dry environment
- Well-ventilated warehouse
- Closed original package
- Location protected from direct sunlight and moisture

Keep away from strong acids and incompatible chemicals.

Shelf Life

Typical shelf life is up to **24 months** from the production date when stored in the original sealed packaging under recommended conditions.

Always verify the specific manufacturer's production date, expiry date, and Certificate of Analysis.

Quality Documentation

Depending on producer and shipment requirements, buyers may request:

- Certificate of Analysis
- Technical Data Sheet
- Safety Data Sheet
- Certificate of Origin
- Food-grade compliance documents
- Packing list
- Commercial invoice