



TECHNICAL DATA SHEET (TDS)

Food Grade Potassium Sorbate E202

Product Name: Food Grade Potassium Sorbate

Food Additive Number: E202

Chemical Name: Potassium Salt of Sorbic Acid

CAS Number: 24634-61-5

Molecular Formula: $C_6H_7KO_2$

Molecular Weight: 150.22 g/mol

Supplier: Basekim

Product Description

Food Grade Potassium Sorbate is a highly effective preservative used to inhibit the growth of yeasts and molds in food and beverage formulations.

It normally appears as a white to yellowish-white crystalline powder or granules and dissolves readily in water.

Potassium Sorbate performs particularly well in acidic products. Therefore, food manufacturers commonly use it in beverages, bakery products, cheese, sauces, fruit preparations, confectionery, and other processed foods.

Typical Technical Specifications

Parameter	Typical Specification
Appearance	White to yellowish-white powder or granules
Assay	98.0–101.0%
Identification	Conforms
Loss on Drying	≤1.0%
Solubility in Water	Freely soluble
Acidity / Alkalinity	Conforms
Aldehydes	Within specified limits
Heavy Metals	Meets food-grade requirements
Functional Class	Preservative
Food Additive Number	E202



Specifications may vary according to manufacturing source, regulatory standard, and customer requirements.

Main Applications

Food Grade Potassium Sorbate is commonly used in:

- Beverages
- Fruit juices and concentrates
- Bakery products
- Cakes and pastries
- Cheese and dairy products
- Sauces and dressings
- Jams and jellies
- Fruit preparations
- Pickled foods
- Confectionery
- Syrups
- Processed food products

Functional Properties

Potassium Sorbate provides several technical benefits:

- Effective inhibition of yeasts and molds
- Excellent water solubility
- Good performance in acidic foods
- Minimal effect on product taste when properly used
- Easy incorporation into food formulations
- Supports extended product shelf life
- Compatible with many food-processing systems

Recommended Use

The required dosage depends on:

- Product type
- Final pH
- Microbial risk
- Processing conditions
- Storage conditions



- Shelf-life target
- Local food regulations

Manufacturers should determine the final dosage through formulation trials, microbiological testing, and applicable regulatory limits.

Storage Conditions

Store Food Grade Potassium Sorbate:

- In a cool and dry location
- In original sealed packaging
- Away from moisture
- Away from direct sunlight
- Away from excessive heat
- Away from contamination and strong odors

Keep packaging tightly closed after opening.

Packaging

Typical commercial packaging may include:

- 25 kg bags with moisture-resistant inner liner
- Other packaging options according to order requirements

Packaging availability should be confirmed before ordering.

Shelf Life

Typically up to **24 months** from the production date when stored in unopened original packaging under recommended conditions.

Actual shelf life should be verified from the manufacturer's product documentation.

Quality Documentation

Available documentation may include:

- Certificate of Analysis (COA)
- Technical Data Sheet (TDS)



- Safety Data Sheet (SDS/MSDS)
- Product specification
- Origin documentation
- Food-grade compliance documentation where applicable

Commercial Supply

Basekim supplies **Food Grade Potassium Sorbate E202** for food manufacturers, distributors, and international buyers requiring bulk quantities, suitable export packaging, and supporting technical documentation.