



DROGUERIA-PINTURAS

EL BARCO
Desde 1925

SPECIFICATIONS (DATA SHEET)
2020-09-19

PRODUCT: POTASSIUMSORBATE Granular/Powder Standard:

FCC5/E202 grade

Formula: C₆H₇O₂K

Structure: CH₃-CH=CH-CH=CH-COOK

CAS No. : 24634-61-5

EINECS NO:246-376-1

PACKAGING:CARTONS WITH INNER PE

IDENTIFICATION: QUALIFIED

APPEARANCE: WHITE Granular/Powder

PARTICAL SIZE: Granulr18-22MESH/Powder120-150mesh

Heat stability : No change in color (105°C, 90min)

ASSAY: ≥99.0%

LOSS ON DRYING ≤0.4%

ACIDITY ≤1%

ALKALINITY ≤1%

ALDEHYDES ≤0.1%

ARSENIC ≤2ppm

LEAD ≤2ppm

MERCURY ≤1ppm

HEAVYMETAL ≤10ppm

Shelf life: 2years after manufacturing date

USAGES AND DOSAGE

Preventing the growing of microbe is the main functions of potassium sorbate.

1. In the usual life , please add **0.1%** potassium Sorbate to soy, wine, vinegar, salted vegetables, andyou will find the taste become well and delicious.
2. For Frozen and refrigerated product. fresh fish and shrimp **dosage 0.3%**
Solution of potassium sorbate for 30 seconds, then freeze them, they can be kept their original taste.
3. Adding potassium sorbate **0.3-0.5%** to man-made cream and salad oil can anti the sourness taste and air bubble.
4. If you add 0.3-0.5% potassium sorbate to pastry, biscuit and bread, they will taste better.
5. For the meat products, which added potassium sorbate **0.3-0.5%** can be stored for a week longer.

We confirm the product complies with FCC/E202 & conforms EU regulation No 231/2012