



TECHNICAL DATA SHEET

**Product Name:** Calcium Propionate

**CAS Number:** 4075-81-4

**Molecular Formula:** C<sub>6</sub>H<sub>10</sub>CaO<sub>4</sub>

**Molecular Weight:** 186.22

**EINECS No.:** 223-795-8

**EC Code:** E282

1. Product Description

Calcium Propionate is a white crystalline or granular powder widely used as a food preservative. It is the calcium salt of propionic acid and is effective in inhibiting the growth of mold and some bacteria, especially in baked goods. It is highly stable, water-soluble, and safe for use in food systems. It is commonly applied in bakery products, dairy, and feed applications to extend shelf life without affecting flavor or texture.

2. Specification

Parameter	Specification
Appearance	White crystalline powder or granules
Assay	≥ 98.0%
Moisture	≤ 9.0%
pH (10% solution)	7.0 – 9.0
Water Insoluble Matter	≤ 0.3%
Heavy Metals (Pb)	≤ 10 ppm
Arsenic (As)	≤ 3 ppm
Fluoride	≤ 10 ppm
Microbiological Standards	
Total Plate Count	≤ 1000 CFU/g
Yeast & Mold	≤ 100 CFU/g
E. coli	Negative
Salmonella	Negative

### 3. Applications

- Bakery products – bread, cakes, pastries (anti-mold preservative)
  - Dairy products – cheese and processed dairy
  - Food industry – shelf-life extension of processed foods
  - Animal feed – prevention of mold growth in feed
  - Beverage systems – microbial control in certain formulations
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### 4. Packaging & Storage

- **Packaging:** 25 kg net weight per kraft paper bag or PE-lined woven bag
  - **Shelf Life:** 24 months under recommended storage conditions
  - **Storage Conditions:** Store in a cool, dry, and well-ventilated area, away from moisture and direct sunlight
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### 5. Regulatory Status

- Food grade, compliant with **FCC, USP, and EU E282 standards**
- Manufactured under ISO and HACCP-certified facilities
- Non-GMO, allergen-free, BSE/TSE-free