



Calcium chloride prills 94 - 97% Food grade E 509



Product description

Ca[®] prills food grade are small white prills of anhydrous calcium chloride, which are used in many food applications, including:

- cheese production: calcium chloride is used as a source for calcium;
- beer bottling: calcium chloride is used to regulate the hardness of water;
- canned food: calcium chloride is used to increase the firmness.

Product quality

Ca[®] prills food grade meet or exceed the requirements of:

- EU Food Additive Regulation 231/2012 (E509)
- Food Chemical Codex 7th Edition 2011
- 19th JECFA (1975) and 63rd JECFA (2004) (nedMag Ca[®] passes Chloride and Calcium test)

Availability

Ca[®] prills food grade are available in 25 kg bags.

Storage and handling

Ca[®] prills food grade are a very hygroscopic product. store it in a dry place and quickly reseal open bags.

Shelf life

Ca[®] prills food grade have a shelf life of 2 years, when stored in a dry area in which the uptake of moisture is avoided.

Product properties

| | | | Typical | Specification |
|--------------------------------------|-------|-------|---------|---------------|
| CaCl ₂ | % | | 96 | > 94.0 |
| Mg and alkali salts* | % | | 3 | < 5 |
| Alkalinity (as Ca(OH) ₂) | % | | 0.1 | < 0.15 |
| SO ₄ | % | | < 0.05 | < 0.1 |
| Ba | % | | < 0.05 | < 0.08 |
| Fe | mg/kg | | < 2 | < 5 |
| pH (aqueous solution 10%) | | | 10 | |
| | | | Typical | Specification |
| Cu* | ** | mg/kg | < 0,28 | < 2 |
| Zn* | ** | mg/kg | 0,15 | < 2 |
| F* | | mg/kg | < 10 | < 10 |
| As* | | mg/kg | < 0.005 | < 0,03 |
| Pb* | | mg/kg | < 1,5 | < 2 |
| Hg* | | mg/kg | < 0.004 | < 0,03 |

* on anhydrous basis

** sum Cu and Zn max. 50 mg/kg