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Chemical Production Co.Ltd

Food Grade Calcium Propionate TDS

Product Description

Food Grade Calcium Propionate is a high-purity calcium salt of propionic acid used primarily as a preservative and mold inhibitor in bakery and food-processing applications.

It is commonly identified as **E282** and is especially suitable for bread, buns, tortillas, pizza bases, and other packaged bakery products.

Product Identification

Property	Information
Product Name	Food Grade Calcium Propionate
Alternative Name	Calcium Propanoate
Food Additive Number	E282
Chemical Formula	C6H10CaO4
Molecular Weight	186.22 g/mol
CAS Number	4075-81-4
Appearance	White powder or granules
Main Application	Food preservative and mold inhibitor

Typical Technical Specifications

Parameter	Typical Specification
Assay	≥99.0%
Appearance	White powder or granules
Identification	Conforms
pH	Typically 7.0–10.0
Loss on Drying	≤4.0%
Water Insoluble Matter	Low / controlled
Heavy Metals	Controlled
Lead	Controlled
Arsenic	Controlled
Fluoride	Controlled
Solubility	Soluble in water

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Exact values may vary depending on production batch and applicable food-grade standard.

Main Applications

Food Grade Calcium Propionate is commonly used in:

- Bread
- Sandwich bread
- Toast
- Hamburger buns
- Hot dog buns
- Rolls
- Tortillas
- Pizza bases
- Packaged bakery products
- Selected cakes and pastries
- Other processed food applications where permitted

Functional Benefits

Food Grade Calcium Propionate can provide:

- Mold inhibition
- Control of rope-forming bacteria
- Longer shelf life
- Reduced microbial spoilage
- Improved storage stability
- Better distribution performance
- Reduced product waste

Recommended Usage

Many bakery formulations use approximately **0.1% to 0.3% based on flour weight**.

However, the correct dosage depends on:

- Product formulation
- pH
- Moisture level
- Water activity

- Packaging
- Storage temperature
- Required shelf life
- Local food regulations

Manufacturers should confirm the final inclusion rate through formulation and shelf-life testing.

Packaging

Typical commercial packaging may include:

- 20 kg bags
- 25 kg bags
- Multi-layer paper bags
- PP woven bags with inner liners
- Palletized export packaging

Packaging can vary according to order quantity and buyer requirements.

Storage Conditions

Store Food Grade Calcium Propionate in a cool, dry, clean, and well-ventilated location.

Keep packaging sealed and protect the material from:

- Moisture
- Direct sunlight
- Contamination
- Excessive heat

Under suitable storage conditions, the product can maintain its quality for the shelf-life period specified by the manufacturer.

Documentation

Commercial buyers may request:

- TDS
- MSDS / SDS
- Certificate of Analysis

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- Food-grade specification
- Packaging information
- Country of origin
- Batch documentation

Supplier

Basekim supplies Food Grade Calcium Propionate for food manufacturers, commercial bakeries, importers, distributors, and international bulk buyers.

Buyers should provide the required quantity, packaging, destination, and specification when requesting a quotation.