

SPECIFICATION OF SODIUM ERYTHORBATE

Commodity Name: Sodium Erythorbate

CAS No.: 【7378-23-6, 6381-77-7】

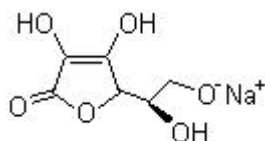
H.S. Code: 29232900

Synonyms: d-sodium erythorbate, d-erythro-hex-2-enonic acid; sodium-d-isoascorbate

Molecular Formula: C₆H₇NAO₆.H₂O/C₆H₇NAO₆

Molecular Weight: 216.12/ 198.11

Structure:



Description: Sodium Erythorbate is a new type antioxidant, which acts as preservatives by inhibiting the effects of oxygen on food, and can be beneficial to health. It has been confirmed as a statutory food additive by FAO and WHO. Taking starch as its main ingredient, it is produced by the fermentation of microorganism. Sodium Erythorbate can keep food color and natural flavor, and prolong the shelf time, without any side effects.

Specification: FCC(IV)

| Item | Specification |
|------------------------------|---------------------------------------|
| Description | White, crystalline powder or granules |
| Identification | Positive reaction |
| Assay (%) | 98.0 ~ 100.5 |
| Loss on drying (%) | 0.25max |
| Specific Rotation | +95.5°~ +98.0° |
| Oxalate | Passes Test |
| PH Value | 5.5~8.0 |
| Heavy Metals (as Pb) (mg/kg) | 10max |
| Lead(mg/kg) | 2max |
| Arsenic(mg/kg) | 3max |
| Mercury(mg/kg) | 1max |
| Clarity | Passes test |
| GMO | FREE |

Allergenic: The product contains none of the ingredients of the list of allergenic of the EC

Packing and Transportation: Packed in 25kg/cardboard box

The transportation shall be in accordance with the requirement of general chemicals.

Usage: The Sodium Erythorbate is mainly used in the foodstuff industry. It can be used as the antioxidant of food in meat food, fish food, beer, fruit juice, syrup crystal,

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fruit and vegetable tin, cake, dairy produce, confiture, cherry, pickles, grease etc.

It is also used in oil field.

Storage: Store in a cool, dry, ventilated environment.