



<b>Name of Material</b>	:	<b>Calcium Propionate [E 282]</b>
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical State	Granular or Powder	
02	Color	White	
03	Flavor	Characteristic	
04	Purity	Above 99	
05	P <sup>H</sup> (1 % Solution)	7.5—10.5	
06	Solubility	Soluble in water	
07	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	

<b>Remarks</b>	
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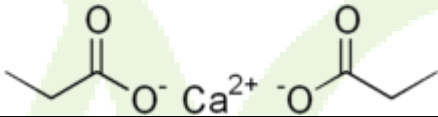
<b>Decision</b>	Accepted	Rejected
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**Tested By**

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**Checked By**

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**Approved By**

**Other Related Information**

Name of Material	Calcium Propionate [E 282]
Others Name	Calcium propionate Calcium dipropionate Mycoban
Chemical Composition	Ca(C <sub>2</sub> H <sub>5</sub> COO) <sub>2</sub>  C <sub>6</sub> H <sub>10</sub> CaO <sub>4</sub>  
Molar Mass	186.22 gm/mol
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<ul style="list-style-type: none"> <li>- It is calcium salt of propionic acid.</li> </ul> <p>It is banned in certain countries like Russia due to certain allergies and bloating.</p>
Function in Food Process	<ul style="list-style-type: none"> <li>- Calcium propionate is used as a preservative in wide variety of products like bread, other baked goods, process meats, whey and other dairy products.</li> <li>- Propionate prevents microbes from producing energy they need [like benzoate]</li> <li>- Calcium propionate is used in bread industry as a mold inhibitor [typically 0.1 – 0.4%].</li> <li>- Calcium propionate can legally be added up to a level of 0.3 % on wheat flour weight along with other dry ingredients.</li> <li>- When high level of Calcium propionate is added a prop ionic acid odor me be noticed are used most extensively for the prevention of mold growth &amp; “rope” inhibition in bread and other baked goods</li> <li>- Extend the shelf life of bread &amp; other baked goods.</li> <li>- Calcium Propionate is preferred for use in bread production but not suitable for use in cakes because calcium ion tends to react with the baking powder ingredients.</li> <li>- In this baking application Sodium propionate, Potassium Sorbet and sorbic acid are effective inhibitors of mold.</li> </ul>