H & A (Canada) Inc.

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PRODUCT DATA

SODIUM ERYTHORBATE

FCC

Item #: SO330   **M.Wt: 216.12**
CAS No: [6381-77-7]   **M.Fm: $C_6H_7NaO_6.H_2O$**

Description:

White, free flowing, odorless, crystalline powder or granules. In the dry state it is reasonably stable in air, but in solution it deteriorates in the presence of air, trace metals, heat, and light. One g dissolves in about 7 ml of water.
Sodium Erythorbate (Sodium D-Isoascorbate), a stereoisomer of ascorbates, functions similarly to ascorbates and is an excellent antioxidant alternative for non-Vitamin C applications.

Applications:

Sodium Erythorbate traditionally has two functions. First, it acts as antioxidant, controlling color and flavor deterioration in many food and non-food applications. Secondly, it is used as meat-curing accelerators, speeding and controlling the nitrite-curing reactions while prolonging color and shelf life. Applications include meat, fish, poultry, beverages, fruits and vegetables.

Specifications:

This product meets the specification of Food Chemicals Codex (FCC).

Identification	……………………………………………..	As Per Tests A, B, C
Assay	…………………………………………………	98.0% - 100.5%
pH (1 in 20 solution)	…………………………………………………	5.5 - 8.0
Heavy Metals (as Pb)	…………………………………………………	10 ppm max.
Lead	…………………………………………………	5 ppm max.
Arsenic (as As)	…………………………………………………	3 ppm max.
Oxalate	…………………………………………………	As Per Standard
Clarity	…………………………………………………	As Per Standard
Specific Rotation $[\propto]^{25}_D$	…………………………………………………	+95.5° to +98.0°

Packaging and Storage:

Preserved in 25 kg cartons with light-resistant lining. Store in a cool, dry place away form light.

Shelf Life: Two years.