Creative Enzymes®

Fermented Calcium Propionate

Cat. No. CEFX-263

Lot. No. (See product label)

Introduction

Description

Fermented Calcium Propionate is a concentrated dry solution of fermented food. It contains natural calcium propionate salts, obtained from nature's own materials, and is used in foods as a natural food preservative. It is effective in inhibiting the growth of certain molds and certain bacteria and is produced by fermentation and isolated from a selected strain of Propionibacterium.

Applications

Cereal food Fermented Calcium Propionate is widely employed in bread/cakes to prevent mould and extend the normal shelf life of the cereal food product such as bread dough, pizza dough, bread and pastries. It is easy to handle and easy to incorporate into flour. Dairy products can be used for dried and condensed milk; flavored milks and yogurt drinks; ripened, unripened and processed cheeses; dairy desserts such as flavored yogurts and puddings; and dairy-based spreads. Meat products It can be used for processed meat (beef, poultry products; sausage casings; and preserved fish, including canned fish and shellfish. Other application It can be used for prevention of microbial deterioration of products other than foodstuffs including alcoholic beverages such as beer, malt beverages, cider and distilled spirits with more that 15 percent alcohol as well as animal foods. In addition, the preservative can be found in sports drinks, diet foods and beverages, commercially prepared salads such as potato salad, condiments such as vinegar and mustard, soups, sauces and dried or processed mushrooms, beans, seaweeds and nut butters. It has advantages over other fungicides in being of low toxicity and of relatively low cost. It has been proven to be of value in pharmaceutical preparations used for the treatment of athletes' foot and rashes.

Product Information

Appearance

White to yellowish brown powder

pH Stability

pH 6.0 to 9.0

Usage and Packaging

Package

25kg/kraft-plastic woven bag; it is available in different types of packaging.

Storage and Shipping Information

Storage

The product should be stored and handled in its original packaging or in a suitable sealed container and kept in a clean and dry place. Storage conditions should preferably be a sheltered environment with limited temperature variations and low humidity levels. The product is better used within 12 months of the production date.