Creative Enzymes®

Calcium Chloride

Cat. No. EXTZ-602

Lot. No. (See product label)

Introduction

Description	Food grade calcium chloride is a salt of calcium and chlorine. The application of calcium chloride in the food industry is multifaceted. It can not only improve the texture and flavor of food, but also extend the shelf life of food and enhance its nutritional value. In tofu production, calcium chloride is used as a coagulant. In beer brewing, calcium chloride can be used to improve the clarity and stability of beer, while helping to stabilize the beer foam. Adding calcium chloride to sports drinks or soft drinks can replenish electrolytes lost during exercise.

Product Information

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