

## Sodium diacetate

Cat. No. *OPPM-001*

Lot. No. (See product label)

### *Introduction*

#### **Description**

High-purity sodium diacetate is a molecular compound composed of acetic acid and sodium acetate, available in two grades: food grade and industrial grade. It has the odor of acetic acid, is hygroscopic, and readily dissolves in water. When heated above 150°C, it decomposes and is flammable; however, it is relatively stable under cool and dry conditions. Sodium diacetate mainly exerts antibacterial effects through the molecules of acetic acid it generates, and shows good inhibitory effects on bacteria and molds. It is widely used in baking products, meat processing, and animal feed as preservatives and anti-mold agents.

#### **Applications**

It effectively prevents feed from spoiling and extends its shelf life by 1–2 months; when added to compound feed, it preserves freshness for 3–5 months; it is widely used in grains, cereals, rice and flour products, beer, beverages, pickled foods, seafood, and seafood products, where it provides excellent preservative effects.

### *Product Information*

#### **Appearance**

White crystals

#### **CAS No.**

126-96-5

#### **Molecular Formula**

C<sub>4</sub>H<sub>7</sub>NaO<sub>4</sub>

#### **Molecular Weight**

142.09