Creative Enzymes®

Potassium Sorbate

Cat. No. EXTZ-725

Lot. No. (See product label)

Introduction

Description	Potassium sorbate is produced by neutralizing sorbic acid with potassium carbonate or potassium hydroxide. It appears as white or off-white granules or powder. Potassium sorbate is used to inhibit the growth of molds and yeasts.
Applications	Potassium sorbate is widely used as a preservative in foods, beverages, vegetables, soy products, tobacco, pharmaceuticals, cosmetics, and agricultural products. It is also used in personal care products to inhibit microbial growth and thereby extend shelf life; however, it must not be used in foods containing yeast.

Product Information

Appearance	White powder
CAS No.	590-00-1
Molecular Formula	C6H7KO2