

Sorbic Acid (Food grade)

Cat. No. SAGZ-001

Lot. No. (See product label)

Introduction

Description

Sorbic Acid (Food grade) is a food-preservative grade organic acid identified as INS 200. It is supplied as colorless needles or a white, free-flowing crystalline powder and is intended for use in food processing under applicable additive regulations and good manufacturing practice.

Applications

Preservation of permitted food and beverage products and control of microbial spoilage in formulations for which sorbic acid is authorized.

Synonyms

Sorbic acid; (2E,4E)-Hexa-2,4-dienoic acid; trans,trans-2,4-Hexadienoic acid; 2-Propenylacrylic acid

Product Information

Appearance

Colorless needles or white, free-flowing crystalline powder with a slight characteristic odor; no color change after heating for 90 minutes at 105 °C under the specification test.

Form

Crystalline powder

CAS No.

110-44-1

Molecular Formula

C₆H₈O₂

Chemical Name

(2E,4E)-Hexa-2,4-dienoic acid

Molecular Weight

112.13 g/mol

Purity

Not less than 99% on the anhydrous basis

Contaminants

Water content: Not more than 0.5% (Karl Fischer method) Sulfated ash: Not more than 0.2% Aldehydes: Not more than 0.1% as formaldehyde Arsenic: Not more than 0.1 mg/kg Lead: Not more than 0.1 mg/kg Mercury: Not more than 0.01 mg/kg Zinc: Not more than 0.1 mg/kg

Structure

Conjugated unsaturated monocarboxylic acid containing trans double bonds at carbon positions 2 and 4.

Function

Food preservative

Melting Point

133–135 °C after vacuum drying for 4 hours in a sulfuric acid desiccator

Solubility

Slightly soluble in water; soluble in ethanol

Grade

Food Grade

Notes

INS 200 / E 200. In the United States, sorbic acid is generally recognized as safe when used in accordance with good manufacturing practice. Permitted foods and maximum levels vary by jurisdiction.

Usage

Use in accordance with good manufacturing practice and the maximum level

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Use in accordance with good manufacturing practice and the maximum level authorized for the specific food category in the target market. No universal addition rate applies; select the concentration from the applicable food-additive regulation and confirm performance in the validated product formulation.

Storage and Shipping Information

Storage

Store in a tightly closed container in a cool, dry, well-ventilated area. Protect from light, moisture, heat, and incompatible oxidizing materials.

Stability

Stable under recommended storage conditions. Protect from light and incompatible oxidizing materials.