

## Fermented Calcium Propionate

Fermented calcium propionate is a food additive commonly used as a preservative in baked goods and other food products. It is produced by fermenting calcium salts with propionic acid, resulting in a white crystalline powder. This additive helps prevent the growth of mold and extends the shelf life of products. It is generally considered safe for consumption in small quantities and is approved for use by regulatory bodies worldwide.

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### Product Information

<b>Product Name</b>	<a href="#">Fermented Calcium Propionate</a>
<b>Cat No.</b>	<a href="#">CEFX-263</a>
<b>Appearance</b>	White to yellowish brown powder
<b>pH Stability</b>	pH 6.0 to 9.0
<b>Package</b>	Available in different types of packaging

### Applications

- Fermented calcium propionate is commonly used as a food preservative in baked goods such as bread, pastries, and cakes. It helps to inhibit the growth of mold and prolong the shelf life of these products.
- It is also used in the production of feed for livestock to prevent the growth of harmful bacteria and fungi. This helps to maintain the quality and safety of the feed, ensuring the health of the animals.
- Fermented calcium propionate can be utilized in the pharmaceutical industry as an antimicrobial agent in certain medications and supplements. Its preservative properties help to maintain the stability and efficacy of these products.
- In addition, it is used in other industries such as cosmetics and personal care products to prevent the growth of bacteria and extend the shelf life of these items.

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