



Technical Data Sheet

Product Name:	Calcium Acetate
Appearance:	White Powder/ Granula
Solubility:	Soluble in water & alcohol; insoluble in acetone
Molecular Formula:	$(\text{CH}_3\text{COO})_2\text{Ca}\cdot\text{H}_2\text{O}$
Odour:	Slight acetic acid odor
Molecular Weight:	176.18
Specific Gravity:	1.50
Melting Point:	160°C
Boiling Point:	N/A
CAS No.:	5743-26-0
EINECS No.:	200-540-9
H.S.Code:	2915299090

Grade	Technical Grade	FCC	E263
Assay (dried basis)	98.0 ~ 100.5%	99.0 ~ 100.5%	99.0 ~ 100.5%
pH	6.3 ~ 9.6	6.3 ~ 9.6	6.0 ~ 9.0
Chloride (Cl)	≤1000ppm	≤500ppm	≤500ppm
Sulfate (SO ₄)	≤100ppm	≤1000ppm	≤1000ppm
Heavy metal (as Pb)	≤10ppm	≤10ppm	≤10ppm
Water (H ₂ O)	≤8.0%	≤7.0%	≤7.0%
Water-insoluble substances	/	/	≤0.3%
Lead (Pb)	/	/	≤2ppm
Arsenic (As)	/	≤3ppm	≤3ppm
Fluoride (F)	/	≤50ppm	≤50ppm
Mercury (Hg)	/	/	≤1ppm
Formic acid, formats and other oxidizable substances.	/	/	≤1000ppm

Packing: 25kgs/bag.

Storage: To be stored in cool, dry and ventilated place.

Uses: Calcium Acetate is used in a wide variety of different applications. Calcium Acetate is an effective growth inhibitor of certain bacteria. It is widely employed in bread to prevent rope formation thus extending the shelf life of the product. High moisture content of bread encourages the growth of bacteria causing rope. These bacteria are heat resistant and survive at temperatures attained during the backing process. This means that conditions conducive to rope development, adequate measures must be taken to prevent rope formation. Calcium Acetate is an effective anti-rope agent and does not affect the fermentation process, baking results or taste of the bread. Concentration levels of 0.2-0.5% based on the amount of flour is recommended.