



FOOD ADDITIVE SODIUM HYDROXIDE E 524

TU 9199-044-00203275-2009

CHEMICAL FORMULA:

NaOH

MOLECULAR MASS:

40,0

APPEARANCE:

Spherical or semi-spherical white pearls.

SPECIFICATION:

INDEX	NORM
Fraction of sodium hydroxide (NaOH) total mass, %, min	99,0
Fraction of sodium carbonate (Na ₂ CO ₃) total mass, %, max	1,0
Fraction of chlorides (Cl) total mass, %, max	0,025
Fraction of silicic acid (SiO ₂) total mass, %, max	0,020
Fraction of sulfates (SO ₄) total mass, %, max	0,0050
Fraction of aluminum (Al) total mass, %, max	0,0100
Fraction of iron (Fe) total mass, %, max	0,0020

Note: factual content of sodium hydroxide is min. 99.5%.

APPLICATION:

As an acidity regulator, anti-caking agent, as a component necessary for contributing unique appearance to bakery products (dark brown thin crust) in the production process of alkali bakery products, for making and preserving certain body in the finished product in the production of jams, jelly, marmalades and other similar products including low-calorie products; products made from cocoa and chocolate; cereal products.

PACKING:

Air-tight polyethylene bags which are prepacked according to FFS technology and belong to 5H4 air-tightness class with capacity of 25 kg, palletized and fixed on pallets up to 1,000 kg, covered with stretch film according to Stretch Hood technology. Upon customer's request it is possible to sell the product unpalletized.

TRANSPORTATION AND STORAGE:

The palletized product should be transported by all covered transport means in conformity with the Rules of Transportation of Hazardous Cargoes effective for this transport means. Should be stored in covered warehouses protected from moisture. The guaranteed shelf life is one year from the date of manufacturing.

SPECIAL PROPERTIES:

Caustic substance. Belongs to highly hazardous chemicals (hazard class 2). Causes chemical burns in case of contact with skin. Fire- and explosion-proof.

Food additive sodium hydroxide E 524 manufactured by JSC Kaustik, Volgograd, meets effective legislative acts and quality and safety regulations as well as the requirements of Joint FAO / WHO Expert Committee on Food Additive (JECFA) specified for this type of product.



If you would like to purchase this product or to get additional information you can contact us on

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