

# CALCIUM PROPIONATE

## Introduction

Calcium propionate is the calcium salt of Propionic Acid. It is a preservative commonly used in baked goods around the world, it extends shelf life of baked products by inhibiting the growth of spoilage micro-organisms, like mold and rosy bacteria. Mold and bacterial growth are a costly issue in the baking industry, as baking provides conditions that are close to ideal for mold growth.



## Benefits

- Calcium Propionate is used as a mold inhibitor.
- It is added during the dough production phase.
- It is used as an anti-microbiological agent.
- It is used in accordance with limits by the food authority.
- It has little effect on yeast and does not interfere with its fermentation so Calcium Propionate is most preferred preservative for Baking Products.
- It is effective at inhibiting the growth of molds and rope bacteria when concentration is adequate to block cell metabolism. If baked good is produced in a contaminated environment without effective current goods manufacturing practices, the dose may not be effective in inhibiting mold growth.

## Application Areas

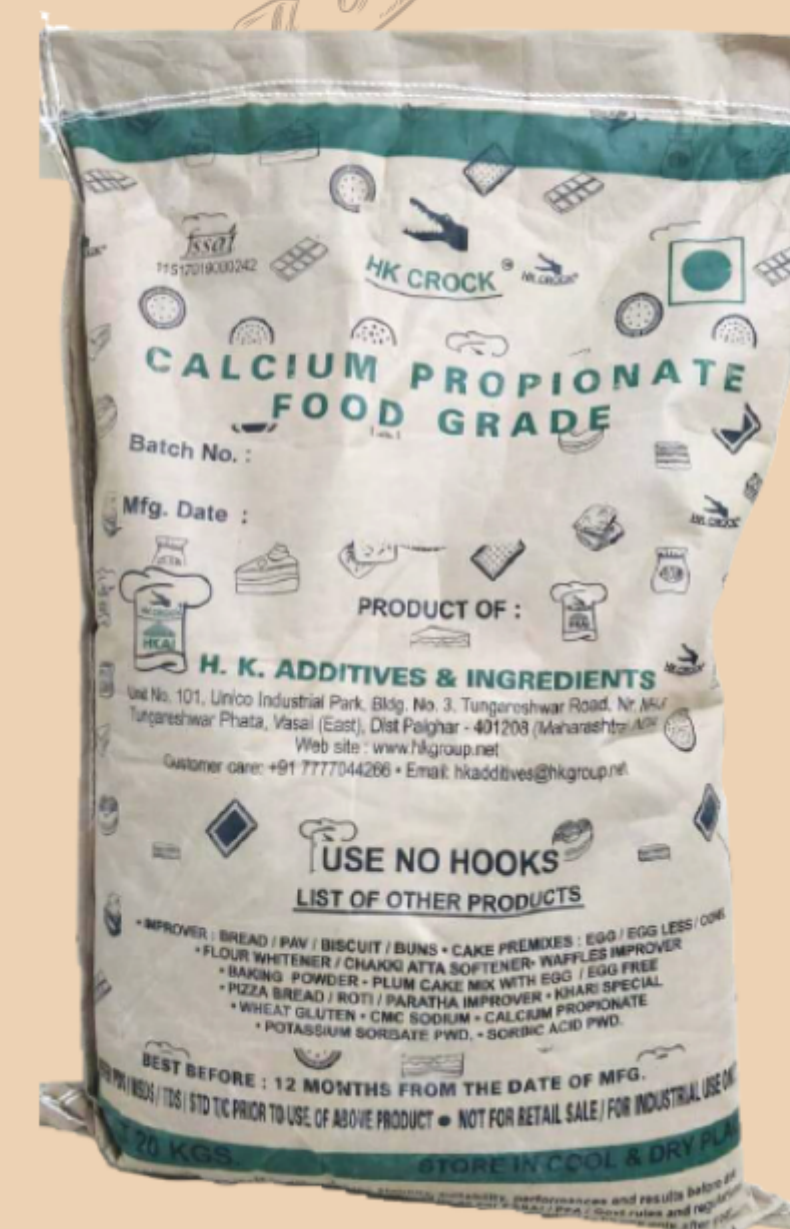
- Bread
- Cakes
- Processed meat
- Dairy products.
- In agriculture
- As a feed supplement

## Advantages

1. Increased shelf life.
2. Prevent molds, fungi, etc. – Food Industry.
3. Prevent milk fever in cows – for the Feed Industry.

## Dosing Standards

PRODUCT	RESTRICTIONS	MPL or mg / kg
Bread and rolls	Only pre –packaged sliced bread and rye bread	3000
Bread and rolls	Only energy reduced bread, partially pre –packed bread, and pita, prepackaged polsebrod.	2000
Bread and rolls	Only pre –packaged bread	1000



## Packing

Standard Packing of Calcium Propionate is 20 kgs. Customized Packing is also available in 1 kgs, 5 kgs, 10 kgs, 25 kgs At extra cost



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