

Product data sheet | Calcium Acetate

Calcium Acetate is available as white powder or agglomerate. These two versions are chemically identical and differ only in physical form. The agglomerate offers the properties on non-dustiness, improved wettability, higher bulk density and improved free-flowability.

Product identification

Product name	Calcium Acetate
Formula	$C_4H_6CaO_4 \times H_2O$ where x is ≤ 0.5
Product form	White agglomerate or powder
Molecular weight	158.17 g/mol (anhydrous)
CAS No.	62-54-4
EINECS No.	200-540-9
HS code	2915.29

Commercial Information Calcium Acetate is available as food grade

Application 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 baking process. 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 are recommended.
Other applications include: buffer, stabiliser, firming agent, leavening agent, calcium fortification.

Stability Stable for 3 year from date of production. Physical stability may change before end of shelf-life if not stored in original packing under cool, dry and well ventilated conditions.

Handling Product has no classification. Always check the Material Safety Data Sheet and Label before using the product.

Packaging 20 and 25 kg polyethylene lined paper bags or big bags.

Properties

Flash point	>250 C°(decompose)
Solubility in water: at 0°	37.4 g/100 ml
at 25°	35.3 g/100 ml
at 100°	29.7 g/100 ml

SAFETY PRECAUTIONS Please see the Material Safety Data Sheet before handling the material.

Warranty. This information herein is offered as a guide and is believed to be accurate and reliable as of the date of the printing. The values given are not to be considered as a warranty and they are subject to change without prior notice. For additional information regarding our products or for information concerning current specifications, please contact our Technical Service.

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