

# Product data sheet | Potassium Acetate food grade

Potassium acetate is supplied as non-dusty and easy soluble agglomerate

## Product identification

Product name	Potassium acetate
Formula	C <sub>2</sub> H <sub>3</sub> KO <sub>2</sub>
Product form	White agglomerate
Molecular weight	98.15 g/mol
CAS No.	127-08-2
EINECS No.	204-823-8

**Commercial Information** Potassium Acetate is available as very pure grade

## Application

### *Acidity regulator*

Potassium acetate can be used in combination with acetic acid to make pH buffering systems in food. It can be used in low sodium foods as replacement for sodium acetate.

### *Preservation*

Acetates can act as preservatives. Potassium acetate can be used in processed meat products and ready to eat meals as low sodium replacement for sodium acetate and sodium chloride

## 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.

## Properties

Flash point:	>250 °C
Solubility in water: at 0 °C	216 g/100 ml
at 20 °C	256 g/100 ml
at 80 °C	269 g/100ml

**Packaging** 25 kg polyethylene lined paper bags or 500 kg big bags.

**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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