



## APPLICATIONS

- ▶ Fortification of alcohol
- ▶ Dairy products
- ▶ Canned vegetables
- ▶ Breakfast cereals
- ▶ Butter & Margarine

## BENEFITS

- ▶ Revolutionary reacted calcium
- ▶ Excellent solubility & clarity
- ▶ Stable in products
- ▶ Used as stabilizer, firming agent, acidity regulator & preservative

## TECHNICAL INFORMATION

### General

Appearance	White free flowing powder
Taste	Acetic odor
Solubility	Soluble in water
Clarity	100% clear in water
Calcium content	21%

### Microbiology

Standard Plate count	Max 1000cfu/g
Moulds	Max 100cfu/g
E.coli	Absent in 10g
Salmonella	Absent in 10g

### Physical Properties

Particle size	More than 90% thru US 80#
Bulk Density	350 – 600Kg/m3
Loss on drying	Max 8%