SODIUM DIACETATE

$CH_3COONaCH_3COOH$

Sodium diAcetate is available as free flowing white crystals, or as free flowing white powder, containing approximately equimolar amounts of Sodium acetate and acetic acid.

COMMERCIAL INFORMATION

Specification

Grade		FCC powder fine
Appearance		white powder
Sodium Acetate	%mass	58 - 60
Titratable acidity (as acetic acid)	%mass	39 - 41
Water content	%mass max.	2
Oxidisable impurities (as formic acid)	%mass max.	0.1
Lead	ppm max.	2

Conforms to: the US Food Chemicals Codex 5
the criteria of purity of the EC (specified for E262)

Methods of analysis
Details of test methods can be supplied on request.

Packing
Sodium diAcetate is supplied in polyethylene bags.

Storage and handling
Sodium diAcetate should be stored and handled in its original packing or in suitable sealed containers and kept in a clean dry place. Under normal conditions of use Sodium diAcetate does not present any undue health hazard. The product is moderately acidic and precautions should therefore be taken to prevent entry into the eyes, inhalation of dust particles and prolonged or repeated skin contact with the solid or its solutions. The wearing of PVC gloves and chemical goggles is recommended when handling the product.

First aid
Eye contact: If Sodium diAcetate or its solutions enter the eye, immediately irrigate the eye with copious amounts of clean water for at least 10 minutes, holding the eye open if necessary. Obtain medical attention. Skin contact: Wash with water. Remove contaminated clothing, which should be washed before re-use. Ingestion: Wash out mouth with water. Obtain medical attention.

Fire hazard
Sodium diAcetate presents little fire hazard although its decomposition products may support combustion.

Applications
Sodium diAcetate can be used as a flavouring agent to impart a vinegar taste to food products, for example, potato crisps. It effectively supplies free acetic acid in a solid form and can be used separately or in conjuction with other additives, and applied as a powdered seasoning. Sodium diAcetate can also be used as a preservative and as a buffering agent to control the acidity of food. It is an accepted food additive under EC Directive 65/66 and subsequent amendments, and is a permitted food additive under FDA regulations in the USA, and in many other countries. Sodium diAcetate may also be used in non-food applications where it is advantageous to use a solid source of free acetic acid, e.g. for safer handling.

Physical properties

Molecular mass		142
Relative density @ 20°C		1.41
Solubility in water: at 0°C	g/100 ml	86.9
: at 20°C	g/100 mlq	104
: at 40°C	g/100 ml	127
: at 60°C	g/100 ml	158
: at 80°C	g/100 ml	203

Physiological properties

Under normal conditions of use Sodium diAcetate does not present any undue health hazard. It is generally recognised as being of a low order of oral toxicity. Ingestion of large quantities of the substance may give rise to irritation of the gastro-intestinal tract. Sodium diAcetate crystals and its solutions are unlikely to cause any significant skin irritation on occasional contact. Prolonged or repeated skin contact might be expected to give rise to some irritation. Sodium diAcetate is acidic and has been shown to be capable of causing damage to the eyes on short duration contact. Inhalation of Sodium diAcetate dust may cause irritation of the nose, throat and respiratory tract.

LIABILITY

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CERTIFICATION

Kemira ChemSolutions b.v. has an ongoing quality system certified according IS0 9001:2000

December 2005

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