

## **Technical Data Sheet**

Product Name	Potassium Sorbate FCCIV
Synonyms	2,4-Hexadienoic acid, potassium salt, Sorbistat potassium, Sorbistat-K
CAS No	590-00-1
Molecular Structure	O-K+
Specification	Appearance: White Granular; Assay: $99.0\%-101.0\%$ ; Free Acid (as $SO_4$ ): About $1\%$ ; Free Alkali (as $K_2CO_3$ ): About $1\%$ ; Lead: $\leqslant 2ppm$ ; Arsenic (as As): $\leqslant 3ppm$ ; Loss on drying: $\leqslant 1.0\%$ .
Application	Its primary use is as a food preservative. Potassium sorbate is effective in a variety of applications including food, wine, and personal care. It is used to inhibit molds and yeasts in many foods, such as cheese, wine, yogurt, dried meats, apple cider and baked goods. It can also be found in the ingredients list of many dried fruit products. It is primarily used with sweet wines, sparkling wines, and some hard ciders but may be added to table wines which exhibit difficulty in maintaining clarity after fining, etc.
Hazard Class	Non-dangerous goods
Packing	In 25kgs net carton
Quantity /20'FCL	1X20'FCL=14MTS