



Specification

Fermented Calcium Propionate 60%

Other name: Natural calcium propionate

Product code: AFD60GQ2026

Content: 60%

Specification

Item	Specification
Characteristics	Light yellow powder, free of offensive odor and slight wheat aroma taste
Loss on drying	$\leq 7\%$
Assay Propionate	$\geq 60.0\%$
Pb	$\leq 1.0\text{mg/kg}$
As	$\leq 1.0\text{ mg/kg}$
Hg	$\leq 1.0\text{ mg/kg}$
Total Plate Count	$\leq 5000\text{cfu/g}$
Salmonella	Absent/25g
Staphylococcus aureus	Absent/25g
Escherichia Coli	Absent/25g
Coliform bacteria	Absent/25g

Usage

Fermented Calcium Propionate/Cultured wheat flour is used in Baked goods, including breads, buns, tortilla, dough, and etc.

Recommended dosage (bakery) between 0.5% and 1.0% based on total wheat flour weight (0.5 - 1.0 lbs per 100 lbs of flour).

Composition/Ingredients

Fermented propionate $\geq 60.0\%$

Other organic acid (Lactate, acetic acid, succinic acid) $\leq 33\%$



ACROSS BIOTECH
MAKE A DIFFERENCE

Loss on drying/water

$\leq 7\%$

Advantages

Clean-label, Non-GMO.

Shelf life

24 months after production date.

Storage recommendation

Store unopened at room temperature in dry conditions, away from direct sunlight and odorous products.

Packaging

25 kg/bag with integral, tamper-proof seals.

Plastic materials comply with EU Reg. 1935/2004, 2023/2006, and 10/2011.