



Specification

Fermented Calcium Propionate 60%

Other name: Natural calcium propionate

Product code: AFD60GQ2026

Content: 60%

Test method: GB

Specification

Item	Specification	Method
Description	Light yellow powder	Visual
Calcium Propionate /%	≥ 60.0	GB 1886.356-2022
Moisture (KF) /%	≤ 7.0	GB 5009.3-2016
Ash /%	≤ 58.0	GB 5009.4-2016
pH (10% aqueous solution)	6.0–9.0	GB/T 20882.2
Total Plate Count / (CFU/g)	$n=5, C=2, m=10^3, M=10^4$	GB 4789.2-2022
Total Coliform / (CFU/g)	$n=5, C=0, m=10$	GB 4789.3-2016 II
S. aureus / (CFU/g)	$n=5, C=0, m=10$	GB 4789.10-2016 II
Salmonella / 25g	$n=5, C=0, m=0$	GB 4789.4-2024
E. coli / (MPN/g)	≤ 3.0	GB 4789.38-2012 I
Pb / (mg/kg)	≤ 0.1	GB 5009.12-2023
As / (mg/kg)	≤ 2.0	GB 5009.11-2024
Hg / (mg/kg)	≤ 0.01	GB 5009.17-2021
Cd / (mg/kg)	≤ 0.03	GB 5009.15-2023

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) $\leq 33\%$



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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.