

## Product specification

**Product:** Natriumbenzoat (sodium benzoate) E211, Art.-No. 5308, 5310

### Description

- Sodium salt of benzoic acid for the preservation of foodstuffs
- Appearance: white, crystalline grains
- Odor: neutral

### Durchschnittsanalyse

- Drying loss (%): <1
- Content (% of dry matter): >99,9
- Melting range Benzoic acid (°C): 122-124
- Easily oxidizable substances: <0,5 ml KMnO<sub>4</sub> 0,1n per g sodium benzoate
- Polycyclic acids: untraceable
- Chlorinated organic compounds: <50ppm Chloride
- Acidity (mg NaOH/g): <0,4
- Alkalinity (mg HCl/g): <0,4
- Arsenic (ppm): <1
- Lead (ppm): <1
- Mercury (ppm): <1

The purity thus complies with the valid legal requirements for food additives according to VO (EU) No. 231/2012 as well as FCC, USP and BP.

### Declarations

#### The Product

- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms.
- Its use in the production of foodstuffs therefore does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is not authorised for the production of "organic" food.
- does not contain any of the substances with allergenic effects listed in Food Information Regulation 1169/2011.
- does not contain any substances of animal origin or ethanol.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations no. 2020/1245 and no. 1935/2004 on food products.

Juliane Heller



-Assistant to the Management-