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DFI-511871V05

## SPECIFICATION

### Potassium Sorbate Powder

E202

Food Chemical Codex (FCC)

NF

GB 13736-2008

European Pharmacopoeia (EP)

Purity requirements of the FAO/WHO

## DESCRIPTION

Appearance	White or off white powder
Formula	$C_6H_7KO_2$
Shelf life	24 Months
Country of origin	China

## SPECIFICATIONS

Assay (on dry weight basis)	99 - 101 %
pH (5% water solution)	8.5 - 10.5
Acidity (as sorbic acid)	Passes test (Max 1%)
Free acid/alkali (as $K_2CO_3$ %)	Passes test (Max 1%)
Melting Range	133 - 135 °C
Test for potassium	Passes test
Test for Double Bonds	Passes test
Aldehydes (as formaldehyde)	Max 0.1 %
Sulphate ( $SO_4$ )	Max 380 ppm
Chloride (Cl)	Max 180 ppm
Heavy metals	Max 10 ppm
Arsenic	Max 3 ppm
Lead	Max 2 ppm
Mercury	Max 1 ppm
Zinc	Max 0.1 ppm
Cadmium	Max 0.02 ppm
Heat Resistance	No discolouration after heating 90 minutes at 105°C
Clarity	Not less than 90%. Spectometry : solution of 5g/20ml in water

## Exclusion of Liability

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