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Calcium chloride prills 94-97%

Food grade E 509

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Product description

CaCl₂ food prills are small white prills of anhydrous calcium chloride.

CaCl₂ food is mainly used in cheese production as a source for calcium; and in beer bottling where it serves to regulate the hardness of water.

CaCl₂ food is also used for canned food, to increase the firmness of the fruits and vegetables.

Product quality

CaCl₂ food meets or exceeds the requirements of:

- Current EU Food Additive Regulation (E509)
- Current Edition Food Chemical Codex
- 19th JECFA (1975) and 63rd JECFA (2004) (**CaCl₂ food** passes Chloride and Calcium test)

Packaging

CaCl₂ food prills are available in 25 kg bags.

Storage and handling

- **CaCl₂ food** prills are very hygroscopic
- Store it in a dry place to avoid uptake of moisture
- Quickly reseal open bags.

Shelf life

- 2 years, if stored as indicated before

Chemical composition

		Typical	Specification
CaCl ₂	%	96	> 94
Mg and alkali salts *	%	3	< 5
SO ₄	%	< 0,05	< 0,1
Ba	%	< 0,05	< 0,08
Fe	mg/kg	< 2	< 5
Cu *	mg/kg	< 0,28	< 2
Zn *	mg/kg	0,15	< 2
F *	mg/kg	< 10	< 10
As *	mg/kg	< 0,005	< 0,03
Pb *	mg/kg	< 1,5	< 2
Hg *	mg/kg	< 0,004	< 0,03

* on anhydrous basis

Physical properties

	Typical
pH (aqueous solution 10%)	10

Nedmag is ISO 9001, ISO 14001, FSC 22000 and GMP+ certified

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