

## 11-16 Sodium Benzoate

### I. Product Overview

**Product Name:** Sodium Benzoate

**Category:** Preservative

**CAS Number:** 532-32-1

**Molecular Formula:**  $C_7H_5NaO_2$

**Packaging:**

- Net weight 25 kg woven bags

o Powder: 16 tons for 20GP container without pallets,

12.5-13 tons for 20GP container with pallets o Spherical

granules: 20 tons for 20GP container without pallets, 16

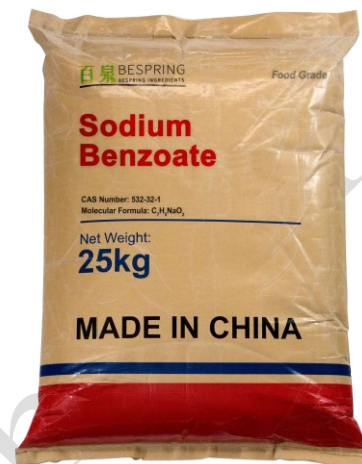
tons for 20GP container with pallets o Cylindrical

granules: 15.5-16 tons for 20GP container without pallets,

12-13 tons for 20GP container with pallets

**Minimum Order Quantity:** 500 kg

**Quality Control:** Kosher, Halal, ISO



### II. Product Specifications

Item	Specification
Appearance	White powder or granules
Content (dry basis) %	≥99.0
Acidity	≤0.2 ml
Moisture %	≤1.5
Aqueous Solution Test	Clear
Heavy Metals (as Pb) mg/kg	≤10
Arsenic mg/kg	≤2
Chloride %	≤0.02
Sulfate %	≤0.1
Oxides	Meets requirements
Solution Color	Y6
Phthalates	Meets requirements
Total Chloride %	≤0.03

Or as per customer's request	
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### III. Applications

Sodium benzoate is a commonly used food preservative with excellent antibacterial and fungicidal properties. It can effectively inhibit the growth and reproduction of microorganisms in food, prolonging the shelf life of food. Sodium benzoate is widely used in the following food industries:

- Fruit juices, carbonated beverages, condiments, pickles, jams, candied fruits, etc.: Sodium benzoate can prevent these foods from spoilage and decay due to microbial growth, extending their shelf life.
- Meat products, canned foods: Sodium benzoate can inhibit the growth of anaerobic bacteria in meat and canned foods, preventing meat spoilage and can bulging.
- Baked goods: Sodium benzoate can prevent baked goods from developing mold due to mold growth, extending their shelf life.

### IV. Storage

Sodium benzoate should be stored in a cool, dry, and ventilated place, away from direct sunlight and high temperature and humidity environments. The storage temperature should not exceed 30°C. The packaging should be intact to prevent the product from getting damp and deteriorating. The shelf life is 24 months from the date of production.