

Potassium Sorbate

Product data sheet

item ref.: 229325

Description

Potassium Sorbate is a preservative which can be used in food and personal care products. Potassium Sorbate has a good efficacy against fungi.

Listings

Cosmetic

INCI name (EU and US):

Potassium Sorbate

Cosmetics listing:

Regulation (EC) 1223/2009: Annex V, no 4 (sorbic acid and salts: max. 0.6 % as acid).

Food

Food listing:

Permitted food additive according to Regulation (EC) 1333/2008 (E 202, Potassium Sorbate).

CAS no:

24634-61-5

EINECS no:

246-376-1

As with all preservatives, restrictions apply, please refer to the relevant legislative texts for maximum authorised levels, restrictions, etc. Not for applications covered under the Biocidal Products Regulation, such as technical purposes.

Specifications

Appearance at 20°C:	white rod-like granules
Identification:	to pass test
Assay:	99.0 – 101.0 %
Acidity:	max. 1 % (as sorbic acid)
Alkalinity:	max. 1 % (as K ₂ CO ₃)
Arsenic:	max. 3 mg/kg
Heavy metals:	max. 10 mg/kg
Lead:	max. 2 mg/kg
Loss on drying:	max. 1.0 %
Melting range/point:	133 – 135 °C (for isolated sorbic acid)
Aldehydes:	max. 0.1 % (*)
Mercury:	max. 1 mg/kg

For the above specification items, reference is made to the FCC.

(*) Calculation refers to E 202 specifications.

Applications and use levels

Potassium Sorbate should be used at a pH of lower than approx. 5.5, as the efficacy depends on the pH to a great extent.

Storage and shelf life

Potassium Sorbate should be stored in tightly closed containers to minimize influences of oxygen. Product should be stored in a dark and cool (< 25°C) place. Shelf life is 24 months after date of manufacture when stored under above-mentioned conditions in original unopened packaging.

Suitability (other)

Potassium Sorbate is Kosher and Halal certified.