



# CC food 34%

Calcium chloride food grade liquid



## General Description

CC food is produced under strict supervision to ensure high levels of purity and consistency. The product complies with EC 2012/231, FCC and FAO standards. To ensure that the product meets our stringent demands, comprehensive analysis techniques are employed before the product is shipped. A Certificate of Analysis is provided with this product.

## Applications

CC food is used in a multitude of applications within the food and beverage industries. It is used:

- In cheese manufacturing in combination with rennet to accelerate coagulation.
- For production of beer and soft drinks to adjust mineral content.
- For fresh fruits, canned fruits and pickled vegetables to increase firmness and shelf life.
- Production of calcium tartrate.
- Mineralization of water.

For more information on applications please visit: [www.onetetra.com](http://www.onetetra.com)

## Availability & Packaging

CC food 34% is produced in Sweden. It is available as a bulk liquid in tank trucks or in 1000 litre IBCs.

## Safety and Handling

Before using this product, refer to the MSDS available on our website for complete safety and handling guidelines.



## Physical Properties

|                                     |                                     |
|-------------------------------------|-------------------------------------|
| Appearance                          | Clear, colorless to slightly yellow |
| Odor                                | None                                |
| Typical crystallization temperature | -20 °C                              |
| Typical density @ 20 °C             | 1.33 kg/L                           |

## Specifications

- Food Chemicals Codex (FCC) Most recent edition
- EC 2012/231
- DIN 19626
- FAO/JECFA 2004
- ISO 9001 / 14001 / 45001
- ISO 22000

## Chemical Properties

| Parameter                                      | Unit  | Specification | Typical value | FCC                       |
|--|-------|---------------|---------------|---------------------------|
| CaCl <sub>2</sub> concentration                | %     | ≥ 34          | 34.3          | 90-110% of labelled value |
| Residual mass as H <sub>2</sub> O              | %     | N/A           | 64-66         | N/A                       |
| pH (in 5% CaCl <sub>2</sub> solution at 20 °C) |       | 7-9           | 7.9           | 4.5-11                    |
| Mg and alkali salts                            | %     | ≤ 0.4         | 0.15          | 1.7                       |
| Insoluble in water                             | %     | N/A           | < 0.01        | N/A                       |
| Alkalinity as Ca(OH) <sub>2</sub>              | %     | ≤ 0.10        | < 0.01        | 0.3                       |
| F  | mg/kg | ≤ 10          | < 7           | < 13                      |
| Heavy metals (as Pb)                           | mg/kg | ≤ 7           | < 7           | N/A                       |
| Fe   | mg/kg | ≤ 3           | 0.2           | N/A                       |
| Pb   | mg/kg | ≤ 0.6         | < 0.2         | 1.4                       |
| As   | mg/kg | ≤ 0.1         | < 0.05        | 1                         |
| Hg   | mg/kg | ≤ 0.05        | < 0.005       | N/A                       |
| Ba   | mg/kg | N/A           | 1             | N/A                       |
| Br   | mg/kg | N/A           | 350           | N/A                       |

FCC limit values are recalculated to levels in the product at actual concentration.

## [www.onetetra.com](http://www.onetetra.com)

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