

Product Description:

- Product Name: Potassium Sorbate
- INCI Name: Potassium Sorbate
- CAS No: 24634-61-5

Key Features:

- Preservative Powerhouse
- Odorless and Tasteless
- Broad Spectrum Antimicrobial Agent
- Stable at Various pH Levels
- Effective Against Yeasts, Molds, and Some Bacteria

Applications: Suitable for preserving a range of food and beverage products, including:

- Fruit Juices and Drinks
- Jams and Jellies
- Salad Dressings
- Dairy Products
- Baked Goods

Guidelines for Use:

Potassium Sorbate is a widely used preservative in the food and beverages industry. It is highly effective in preventing the growth of mold, yeast, and bacteria, thus extending the shelf life of a variety of products.

- **Dosage:** The effective dosage varies depending on the specific application. Generally, it is used at levels ranging from 0.1% to 0.3% of the total product weight.
- **Solubility:** Potassium Sorbate is water-soluble, making it easy to incorporate into liquid formulations.
- **Storage:** Store in a cool, dry place away from direct sunlight. Ensure the packaging is tightly sealed to prevent moisture absorption.

Compliance: Our Potassium Sorbate complies with international food safety standards, ensuring a safe and effective preservative for your food and beverages.

***Certifications:** Food Grade/Kosher