

Product Description:

- Product Name: Sodium Benzoate
- INCI Name: Sodium Benzoate
- CAS No: 532-32-1

Key Features:

- Preservative
- pH Stabilizer
- Anti-Microbial Agent
- Flavor Retention
- Wide Compatibility

Applications: Ideal for use in a wide range of food and beverage products, including:

- Carbonated and Non-carbonated Beverages
- Fruit Juices and Concentrates
- Jams, Jellies, and Preserves
- Salad Dressings and Condiments
- Pickles and Fermented Foods

Guidelines for Use:

Sodium Benzoate is a highly effective preservative, inhibiting the growth of bacteria, yeast, and mold in food and beverage products. Exhibits antimicrobial properties, particularly effective in preventing spoilage in acidic and low-pH products.

- **Beverage Preservation:** Add to beverages to prevent microbial growth and maintain freshness.
- **Acidic Products:** Use in acidic products like salad dressings and fruit preserves for pH stabilization.
- **Fermented Foods:** Employ in pickles and fermented foods to prevent spoilage and enhance shelf life.

Compliance: Our Sodium Benzoate complies with international food safety standards, ensuring a safe and high-quality ingredient for your food and beverage applications.

***Certifications:** USP/Kosher