

## APPLICATIONS AND ADVANTAGES OF SORBIC ACID AND POTASSIUM SORBATE

IT IS SUITABLE FOR MANY DIFFERENT APPLICATIONS

### A. Food and Beverages :

Potassium Sorbate and Sorbic acid have worldwide approval and are successfully utilised in the food and beverage industries.

It can be used in

- Sauces
- Meat and sausage products
- Wine and Spirits and Beverages
- Seafood products
- Cheese
- Baked goods and Dairy products
- Confectionery
- Delicatessen products
- Mayonnaise / Prepared salads
- Pickled vegetables
- Spreads and Margarine



## B. Non-Food Applications :

The Non- Food industries also have a need for Effective, Proven Preservatives. Both Sorbic Acid and Potassium Sorbate are excellent for preserving consumer Products, susceptible to mold attack or fermentation:

- Pharmaceuticals products.
- Cosmetics  
(e.g. creams, emulsions, lotions).
- Personal care products  
(e.g. liquid soaps, shampoos, wet wipes).
- Dishwashing and Cleaning Liquids.
- Detergents.
- Tobacco.



C. In addition, the Good Anti-Microbial activity is put to good use in various Technical Applications such as :

- Coating materials.
- Food packaging.
- Adhesives.
- Fungistatic Material.
- Pet Food and Animal Feed products.

## USE LEVELS OF SORBATE PRESERVATIVES

PRODUCT	TYPICAL USE LEVEL (%)
Cheese and Cheese Products	0.2 - 0.3
Fruit Drinks	0.025 - 0.075
Beverage Syrups	0.1
Imitation Maple Syrup	0.05-0.1
Cider	0.05-0.1
Wine	0.02 - 0.04
Cakes and Icings	0.05 - 0.1
Pie Fillings	0.05-0.1
Margarine (unsalted)	0.1
Prepared Vegetable Salads (Potato, Macaroni, etc)	0.05 - 0.1
Dried Fruits	0.02 - 0.05
Semi Moist Pet Food	0.1 - 0.3
Salad Dressings (Pour-type)	0.05 - 0.1

## METHODS OF APPLICATIONS

Sorbate Preservatives may be applied by a variety of Methods based on the Processing conveniency and Type of Food product.

The Five common Methods of Application are

- 1) Direct addition into the products;
- 2) Dipping;
- 3) Spraying;
- 4) Dusting;
- 5) Incorporation in the wrapping.

More than one method can be used to thoroughly incorporate the Sorbate throughout the product. Above about 60°C (140° F), Sorbic Acid begins to sublime. It is volatile with steam, without decomposition. This volatility should be considered when Sorbate is to be added prior to a heating step in the process.

## ADVANTAGES :

- Effective against numerous Molds and Yeasts.
- Harmless to Humans, Animals and the Environment.
- Purity and Quality exceeds the highest International Requirements and Standards.
- High processing and Storage Stability.
- Easy and Economical to use.
- Neutral Taste and Odor.
- Suitable and Approved for Food products.
- Suitable and approved for Pharmaceuticals, Cosmetics and Personal Care products, Animal Feed, Consumer Articles and Industrial Applications.
- Fully degradable, as similar to fatty Acids, found naturally in Foods.
- Different product types for special applications.