



www.bimalpha.com

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Calcium EDTA Di Sod. : We (& nobody else) offer it highly Fine Crystalline, Free Flowing, Snow White Powder, with Purity Not less than 99.0%.

Introduction : CAS No. : 23411-34-9

HS CODE No.: 29212100 / 29224990

EU No.: E-385

- It is the most Versatile, Multi-functional Food Additive, commonly used as a Preservative, Sequestrant, Antioxidant, Flavoring Agent, & Colour Retention Agent.
- It came into Medical use in USA in 1953.
- Tasteless, Odorless & Most Stable to Heat & Light.



Specification : Most Stringent Quality controlled Product.

For its use in Food & Pharma products, it should be of High Pure Quality and must meet certain specification criteria. Our product meets the latest specification, set out by followings.

- EP (European Pharmacopoeia)
- USP (United States Pharmacopoeia)
- FCC (Food Chemical Codex)
- Eu Directive
- JECFA (Joint Expert Committee for Additives) (UNFAO & WHO)

Features :

- It is Vegan (suitable to add in the Diet of Vegetarians)
- It is Dairy Free (People with Lactose Intolerance / Milk Allergy can eat food with it)
- It is Gluten Free (It does not contain Wheat, Rye, Barley or Crossbreeds of these Grains).
- It is more Safer than EDTA Di Sodium (It can be used to treat "Lead" poisoning, while EDTA Di Sodium cannot)
- It is more Effective than other Type of Chelating Agents in stabilizing Food and Beverages.
- It exhibits excellent Heat and pH Stability and is compatible with most Food Systems & Processes.
This high stability means Reliable protection for foods.
- It imparts no Colour, Odor or Taste to the product at Recommended Use Levels.

Benefits :

- As a Food Additive, it helps to prevent Colour & Flavour Deterioration.
- In Soft Drinks containing Ascorbic Acid (Vitamin C) and Sodium Benzoate, it helps to prevent the formation to Benzene, which is a known Carcinogen.
- Best Chelating Agent to Treat Lead (Pb) Poisoning in pharmaceuticals.
- It is a safe Food Additive, approved by the FDA, EFSA & JECFA.

Application : In Three Major Industries



Food Industries



Cosmetic & Detergent Industries



Pharmaceutical Industries

Approvals :

- It is approved for use in many Countries including United States (USA), The European Union (E-385), Australia, New Zealand, China, Japan & India (FSSAI).
- It is listed in Commission Regulation (Eu) No. 231/2012 as an Authorized Food Additive & categorized as “Additives other than Colours and Sweeteners.” (EFSA)
- UK Food standards Agency, Categorized it in “Others”.
- FSANZ (Food Standards Australia New Zealand), in Australia and New Zealand, with Code No. 385.
- JECFA (Joint FAO / WHO Expert committee on Food Additives). Functional class : Food Additive, Preservative, Sequestrant.
- ADI 2.5 mg / kg.

Shelf Life : 5 Years

Packing : 5 kgs. Cartons / 25 Kgs. Round Fibre Drum / 25 kgs HDPE Drum With double LDPE Liners.