

FINISHED PRODUCT SPECIFICATION

PRODUCT NAME: CALCIUM EDTA DI SODIUM (DIHYDRATE) (E-385)

1)	NOMECLATURE	:	Edetate Di Sodium Calcium. Calcium Di Sodium Ethylene Diamine Tetra Acetate, Di hydrate. Edetate Calcium Disodium .
2)	EMPERICAL FORMULA	:	$C_{10} H_{12} N_2 Ca Na_2 O_8, 2 H_2O$
3)	CAS NO.	:	23411-34-9 / 6766-87-6 (Di Hydrate)
4)	MOL. WT.	:	410.26 (Dihydrate)
5)	PHYSICAL PROPERTIES		
	BULK DENSITY	:	0.65 gm/cm ³ – 0.70 gm/cm ³
	PRODUCT SPECIFICATIONS		
6)	DESCRIPTION	:	White Crystalline Material. Odourless, Free Flowing.
7)	PURITY (ASSAY)	:	Minimum 98.0% to 102%
8)	IMPURITY A NITRILO TRIACETIC ACID (NTA) (By HPLC)	:	0.05% Maximum. (Limit: 0.1% Maximum)
9)	CHELATED CALCIUM CONTENT	:	Not less than 9.5%
10)	FREE CALCIUM	:	Absent.
11)	HEAVY METALS	:	Not more than 20 ppm. (Max.0.002%)
12)	IRON	:	Not more than 20 ppm. (Max. 0.002%)
13)	ph (1% w/w Solution)	:	6.5 to 7.5
14)	SOLUBILITY	:	Freely soluble in Water. (30% w/w in Water)
15)	MAGNESIUM CHELATING SUBSTANCES	:	Passes as per USP.
16)	WATER CONTENT (By K.F.)	:	13% w/w. Max.
17)	ARSENIC CONTENT	:	Max. 3 ppm
18)	WATER INSOLUBLES	:	NMT 0.1%.
19)	SULPHATES	:	NMT 50 ppm (0.005%).
20)	CHLORIDES	:	NMT 100 ppm (0.01%).
21)	PACKING	:	25 Kgs. LD Polythene Bag (800 guage) with double LDPE Liners.
22)	CHELATION VALUE	:	One gm. of product has the equivalent Chelation capacity of 2.44 m. moles of EDTA
23)	EQUIVALENTS	:	It is equivalent to Dissolvine E-CA-10 It is equivalent to VERSENE CA Chelating Agent (DOW)

APPLICATION OF CALCIUM EDTA Di SODIUM

Common Uses:

Calcium Disodium EDTA is widely used in

- As a food additive, it helps to prevent Color or Flavor deterioration.
- In the Textile and Paper Industries.
- To improve stability in pharmaceutical products, Detergents, Shampoos, Soaps, Agricultural, Chemical Sprays, Contact Lens cleaners and Cosmetics. (Approved in the U.S.)
- In Medical Laboratories and Dentist offices.
- In Chelation therapy, which helps to remove Heavy Metals from the Body and is used to treat Lead Poisoning and Radiation exposure.
- In Soft drinks containing Ascorbic Acid and Sodium Benzoate, it helps to prevent the formation of Benzene which is a known Carcinogen.

Calcium Disodium EDTA in Food Industries.

- **In Mayonnaise & in Margarine**

It inhibits rancidity (disagreeable odor or taste of decomposing oils or fats) in salad dressings, mayonnaise, sauces, and sandwich spreads.

Foods that may contain Calcium disodium EDTA include:

- Pickled Cabbage and Cucumbers
- Canned Potatoes & Canned Cooked Mushrooms
- Cooked and canned shrimp, Clams and crabmeat
- Canned Beans
- Canned mushrooms
- Canned Carbonated Soft Drinks
- Canned Cooked Clams
- Distilled Alcoholic Beverages
- Pecan Pie Filling
- Salad Dressing
- Fermented Malt Beverages
- Pink & Red Beans (Cooked & Canned)
- Egg products
- Sauces