



PRODUCT SPECIFICATION

Product Code: 133

Stabilised Calcium Gluconate
Food ingredient. Nutrient.

Physical-chemical Properties.	Specification
Appearance	Amorphous, fine, light, white to nearly white powder. Very hygroscopic.
Solubility	In distilled water at 20 % w/w, crystalline solution.
pH solution	In distilled water at 5 % w/w: 6.5 ± 1.0 (5.5 to 7.5)
CALCIUM	As calcium (% w/w): 6.8 ± 0.7 (6.1 to 7.5)
Loss on drying	No more than 5 % w/w (105°C)
Arsenic	No more than 2 mg/Kg
Lead	No more than 2 mg/Kg
Mercury	No more than 2 mg/Kg
Cadmium	No more than 2 mg/Kg

Microbiological analysis	Specification
Total aerobes	No more than 1000 CFU/g
Enterobacteriaceae	Absent in 1 g
Coliforms	Absent in 1 g
Yeasts and moulds	No more than 100 CFU/g

Main Characteristics

- Stable in the food under customary conditions of storage, distribution and use.
- High solubility in water.
- High bio-availability / physiologically available from the food.

Main applications

As Calcium nutrient. In dietary supplements. Food fortification.

Packaging	Double polyethylene bag in 10-Kg cartons.
Storage conditions	Keep tightly closed in original container, stored in a cool (8 to 20 °C), dry, ventilated area. Away from light.
Shelf life	Shelf life is two (2) years from date of manufacture, when stored according to the recommended storage conditions.