



Potassium Sorbate

Other Names

potassium – 2,4-hexadienoate

Description

Potassium sorbate is a potassium salt version of sorbic acid, a polyunsaturated fat used to inhibit mold growth. It was first discovered by the French in the 1850s, having been derived from the mountain ash tree. It is widely used in the food industry and few substances have had the kind of extensive, rigorous, long-term testing that sorbic acid and its salts have had. It has been found to be non-toxic even when taken in large quantities, and breaks down in the body into water and carbon dioxide in the Krebs Cycle.

Properties

- 58/5% soluble in water (25C)
- mp 270C (decomposes)
- White powder
- d 1.36 (25/20C).

Directions for use

Bacteriostat and preservative in meats, sausage casings, wines, etc.

Hazard Warning

See MSDS

Dosage

None

Packaging

50 lb cartons; 25 kg cartons