



Calcium chloride prills 94 - 97%  
Food grade E 509



**Product description**

nedMag Ca<sup>®</sup> prills food grade are small white prills of anhydrous calcium chloride, which are used in many food applications, including:

- cheese production: calcium chloride is used as a source for calcium;
- beer bottling: calcium chloride is used to regulate the hardness of water;
- canned food: calcium chloride is used to increase the firmness.

**Product quality**

nedMag Ca<sup>®</sup> prills food grade meet or exceed the requirements of:

- EU Food Additive Regulation 231/2012 (E509)
- Food Chemical Codex 7<sup>th</sup> Edition 2011
- 19<sup>th</sup> JECFA (1975) and 63<sup>rd</sup> JECFA (2004) (nedMag Ca<sup>®</sup> passes Chloride and Calcium test)

**Availability**

nedMag Ca<sup>®</sup> prills food grade are available in 25 kg bags.

**Storage and handling**

nedMag Ca<sup>®</sup> prills food grade are a very hygroscopic product. Store it in a dry place and quickly reseal open bags.

**Shelf life**

nedMag Ca<sup>®</sup> prills food grade have a shelf life of 2 years, when stored in a dry area in which the uptake of moisture is avoided.

**Product properties**

	Typical	Specification
CaCl <sub>2</sub>	% 96	> 94.0
Mg and alkali salts*	% 3	< 5
Alkalinity (as Ca(OH) <sub>2</sub> )	% 0.1	< 0.15
SO <sub>4</sub>	% < 0.05	< 0.1
Ba	% < 0.05	< 0.08
Fe	mg/kg < 2	< 5
pH (aqueous solution 10%)	10	

	Nedmag specification	Regulatory
Cu*	** mg/kg 2	
Zn*	** mg/kg 5	< 25
F*	mg/kg < 10	< 40
As*	mg/kg 0.5	< 3
Pb*	mg/kg < 2	< 2
Hg*	mg/kg 0.5	< 1

\* on anhydrous basis

\*\* sum Cu and Zn max. 50 mg/kg



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NedMag is ISO 9001, ISO 14001 and GMP+ certified

Date of issue:

14/03/2016