# Sodium Erythorbate

Sodium erythorbate is widely used in  processing to maintain flavor and prevent secondary fermentation. It retains the original flavor of the Beverages.

| Items | Standards |
|---|---|
| Description | White, crystalline powder |
| Assay (%) | 98.0 ~ 100.5 |
| Loss on drying (%) | 0.25 Max |
| Specific Rotation | +95.5°~ +98.0° |
| Oxalate | Passes Test |
| PH Value | 5.5~8.0 |
| Heavy Metals (as Pb) (mg/kg) | 10 Max |
| Lead(mg/kg) | 2 Max |
| Arsenic(mg/kg) | 3 Max |
| Mercury(mg/kg) | 1 Max |
| Clarity | Passes test |

?Introduction?  Sodium erythorbate is used as food preservatives. Sodium erythorbate market has increased since the U.S. FDA has banned the use of sulfites as a food preservative. Sodium erythorbate is considered as an important ingredient in the food preservative industry as it can keep food color and natural flavor, extend the shelf life, and have no side effects.

If you are looking for the product, feel free to let me know, you can get revert no more than price.

Product link：https://www.toption-ingredients.com/?p=1204