

6-1 Potassium Sorbate

I. Product Overview

Product Name: Potassium Sorbate

Category: Preservative

CAS Number: 24634-61-5

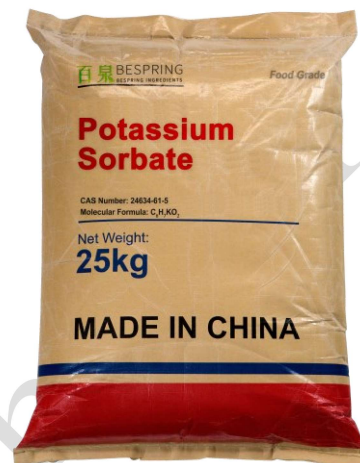
Molecular Formula: $C_6H_7KO_2$

Packing Specifications: 25 kg/bag, 30 kg/bag

50 kg/bag, 13 tons/20FCL

Minimum Order Quantity: 500 kg

Quality Standards: HACCP, Kosher, Halal, ISO



II. Product Specifications

Item	Specification
Appearance	White to off-white granular
Potassium Sorbate Content (on dry basis)	99.0% - 101.0%
Loss on Drying (105°C, 3 hours)	≤1%
Heat Stability	No color change after heating at 105°C for 90 minutes
Acidity (as sorbic acid)	≤1%
Alkalinity (as potassium carbonate)	≤1%
Chloride (as chloride)	≤0.018%
Aldehydes (as formaldehyde)	≤0.1%
Sulfates (as sulfate)	≤0.038%
Lead (Pb)	≤5 mg/kg
Arsenic (As)	≤3 mg/kg
Mercury (Hg)	≤1 mg/kg
Heavy Metals (as lead)	≤10 mg/kg
Organic Volatile Impurities	Meets requirements
Residual Solvents	Meets requirements

III. Applications

- It is primarily used to inhibit microbial growth in food. It prevents mold growth in soy products, wine, edible vinegar, and salted vegetables, improving taste when added at 0.1%. For frozen and cold-stored foods, especially fish and shrimp, soaking them in a 0.3% potassium sorbate solution for 30 seconds helps maintain their original flavor. It is also used in artificial cream and salad oil to prevent sourness and bubbling caused by fermentation. Additionally, it enhances the taste of pastries, biscuits, and bread

IV. Storage Conditions

Potassium sorbate should be stored sealed in a cool, dry place, away from direct sunlight and high temperature and humidity environments. The storage temperature should not exceed 30°C.