

PRODUCT SPECIFICATION – FOOD INGREDIENTS

POTASSIUM NITRATE +AC (E252) FOOD

1. PRODUCT IDENTIFICATION

Supplier product name	POTASSIUM NITRATE +AC (E252) FOOD		
Supplier product number	15172	Date of issue: 10/01/2018	Replaces: 08/12/2016
Origin	Chemical synthesis		
Manufacturer	Zakłady Azotowe Chorzow S.A.		
Country	Poland		
Certification manufacturer:	ISO 9001		

1.1 Composition

Single ingredient	
Chemical name	Potassium nitrate, Nitric acid potassium salt
Chemical formula	KNO ₃
Molecular weight	101,11

1.2 Legislative information

CAS-N°	7757-79-1
INTRASTAT CODE	2834210000
EINECS	231-818-8

2. PRODUCT INFORMATION

	Unit	Specification	Method
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2.1 Physical and Chemical properties

Appearance		Fine crystals	
Colour		White	
Odour		Odourless	
Taste		Cooling, saline, pungent	
Assay	%	min. 99,5	Before adding aca
Water	%	max. 1	
pH (5% solution)		4,5 – 8,5	
Anti-caking agent (silicon dioxide (E551))	%	0,5 – 1,0	Comm. Regul. 2017-1271
Loss on drying	%	max. 1	105°C, 4 hours, E252

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2.2 Microbiological data

Total plate count	Cfu/g	max. 1	
Moulds and Yeasts	Cfu/g	max. 1	
Enterobacteriaceae	Cfu/g	max. 1	
E.Coli	Cfu/g	max. 1	
Bacillus cereus	Cfu/g	max. 1	
Salmonella	Cfu/g	Absent	
St. aureus	Cfu/g	max. 1	
Coliforms	Cfu/g	max. 1	

2.3 Contaminants

2.3.1 Chemical contaminants

Nitrites (as KNO ₂)	ppm	max. 20	E252
Arsenic (As)	ppm	max. 3	E252
Lead (Pb)	ppm	max. 2	E252
Mercury (Hg)	ppm	max. 1	E252

2.3.2 Physical contaminants

Foreign body control	N.A.		
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2.4 Nutritional Information (Directive 90/496/EC, amended by 2003/120/EC and 2008/100/EC)

2.4.1 Nutritional Values

Energy	kJ/100g	-	
Energy	kcal/100g	-	
Protein	g/100g	0	
Carbohydrate :	g/100g	0	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat :	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	

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Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Water	g/100g	max. 1,0	
Ash	g/100g	20	

2.4.2 Minerals

Sodium	mg/100g	70	
Potassium	mg/100g	approx. 38670	calculated
Ferrous	mg/100g	0,001	
Copper	mg/100g		
Phosphorus	mg/100g		
Others:	mg/100g	-	

3. FOOD INTOLERANCES

3.1 Allergens (Directives 2000/13/EC, 2003/89/CE 2007/68/EC)

	Y / N	Direct Contamination	Cross-Contamination (Risk)
Barley	N	N	N
Beef	N	N	N
Cacao	N	N	N
Carrot	N	N	N
Celery and celery products	N	N	N
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	N	N	N
Chicken	N	N	N
Coriander	N	N	N
Crustaceans and Shellfish	N	N	N
Eggs and egg products	N	N	N
Fish and fish products	N	N	N
Glutamate	N	N	N
Lupin and products thereof	N	N	N
Milk and milk products (incl. Lactose)	N	N	N
Molluscs and products thereof	N	N	N
Mustard and mustard products	N	N	N

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Nuts and nut products (almonds, hazelnuts, walnuts)	N	N	N
Peanuts and peanut products	N	N	N
Pork	N	N	N
Sesame and sesame products	N	N	N
Soybean and soybean products	N	N	N
Sulphite (E221 - E228)	N	N	N
Sulphur dioxide (> 10 mg/kg)	N	N	N

3.2 Suitability for other diets

Vegetarian	Y
Vegans	Y
Kosher	Y
Halal	Y
Lactose intolerant	Y
Coeliacs	Y

3.3 GMO Declaration, acc. Regulations 298/2008/EC and 1830/2003/EC

POTASSIUM NITRATE +AC (E252) FOOD does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

POTASSIUM NITRATE +AC (E252) FOOD is falling under the scope of the EC Regulation n° 1829/2003 on genetically modified food and feed and the EC Regulation n° 1830/2003 on the traceability and labeling of genetically modified organisms and the traceability of products derived from them and to modification of Directive 2001/18/EC.

3.4 Irradiation, acc. Directive 1999/2/EC and 1999/3/EC

This product was not subject to any kind of irradiation treatment

3.5 BSE/TSE Declaration

The used ingredients for POTASSIUM NITRATE +AC (E252) FOOD are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat by-product.

3.6 Residual Solvents, complies with

For the manufacturing of the product, no solvents are used. This product is in compliance with the Guideline CPMP/ICH/283/95 and chapter <467> of the current edition of the USP-NF for residual solvents.

3.7 Regulatory information

The product complies with:

E252

EC Regulation 231/2012/EC on food additives listed in Annexes II and III (POTASSIUM NITRATE).

EC Regulation n° 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

EC Regulation n° 1333/2008 setting maximum levels of additives and the maximum residues of additives at the end of the food production process.

The production plant complies with:

EC Regulation n° 852/2004 on hygienic requirements for the manufacturing of raw materials in the food industry.

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4. PACKAGING

Packaging description	Polyethylene valve bags
Packaging net content	25 kg
Different packagings on request	Yes
Paletisation	

5. STORAGE CONDITIONS

Storage conditions	Must be kept in a cool, dry and well ventilated environment, in closed original packaging
Shelf life (recommended re-analysis)	24 months after production, under the above mentioned conditions

6. DISCLAIMER

The content of the Product Specification Sheet is completed to the best of our knowledge. This document does not dismiss the user of his legal obligation with respect to food safety.