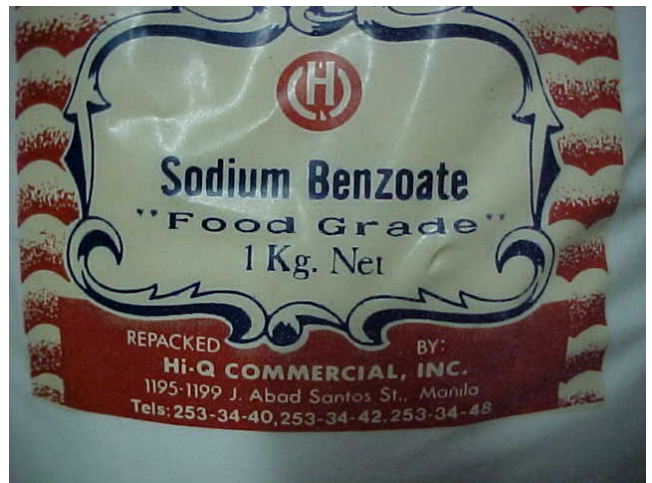


# FOOD PRESERVATIVES



# Sodium Benzoate & Benzoic Acid

- The two are related because sodium benzoate produces benzoic acid once dissolves in water
- Anti-microbial properties
- Most effective on low pH, below 4.5
- Best for pickling preservatives since vinegar is used which is sour which means low pH.
- Naturally found in cranberries, prunes, plums, cinnamon, ripe olives, and apples.

# BENZOATE (CONTINUE)

- Sodium Benzoate is used in fruit products, relishes, beverages, dressings, salads, pies & pastries fillings, icing, olives, and saurkraut
- It is against yeast, molds, and some bacteria
- Use low level to avoid off-flavor
- Maximum level allowed by Law is 0.1%

# SODIUM BENZOATE



# POTASSIUM SORBATE

- Sorbicfamily : Potassium Sorbate, Sodium Sorbate, Calcium Sorbate
- Potassium Sorbate will produce Sorbic Acid once its dissolves in water
- Widely used preservative in the world
- Effective against yeast, molds, and bacteria
- Effective up to pH 6.5
- Maximum level allowable by law is 0.1%

# continue

- In many food products, Sorbate & Benzoate are used together for greater protection against wider variety of microorganisms
- Benzoate effective only below pH 4.5 , but Sorbate is effective even with pH 6.5
- If preservatives are used in foods, must be declared on the list of ingredients on the label along w/a short explanation of intended use

# Important Note

- Benzoate and Sorbate at the level used in food products will not control the growth of high level microorganism.
- Therefore, always use good quality products and ingredients and follow good manufacturing practice to keep microbial to a minimum.
- Even if preservatives are used, it is not 100% that contamination will not occur.