



# Profina™

Formula for freshness

## Profina™ propionates

- Keep food safe, wholesome and appealing
- Inhibit growth of undesirable microbes in food
- Promise finest dust-free granules for highest solubility
- Improve texture of baked goods
- Enhance longevity

# Formula for freshness

Our versatile intermediates, an essential element of your winning formula, are specifically designed to add value and enhance end-product performance. Profina™ secures food quality, keeping products safe, wholesome and appealing. Your breads, pastries, cakes and biscuits are preserved from production to consumption. You can rely on Profina™ CP and Profina™ SP to reduce oxidation, effectively inhibiting the growth of undesirable microbes like mold and rope bacteria so your products stay fresher longer. Profina™ improves the taste and texture of your baked products and is also suitable for use in some cheeses and other food products.

## The 'finest' ingredients

We offer you one of the smallest granule sizes of sodium and calcium propionates on the market. The fine granules promise the highest solubility while maintaining dust-free performance. We are dedicated to bringing you the 'finest' ingredients for your products.

## Profina™ CP calcium propionate

Profina™ CP is preferred for use in baked goods that use yeast as a leavening agent. Calcium enhances the texture, nutritional value and longevity of the product by protecting wholesome bread and flaky pastries from staleness. In addition, it is a good alternative for reducing sodium levels in products.

## Profina™ SP sodium propionate

Profina™ SP is the best choice for use in baked goods that use baking powder or baking soda as leavening agents. Sodium does not interfere with the leavening process, as calcium does, of your perfect cakes and biscuits.

## An easy solution

The white crystal granules are water soluble, easily mixed and handled. Profina™ CP and Profina™ SP are natural, healthy, completely safe and are available in convenient 25 kilo packages.



# Technical information

## Storage

Profina™ should be kept cool and dry in its original packaging.  
Keep in a closed bag.

## Packaging

Polyethylene bag: 25 kg net

## Safety

According to EU chemicals legislation, it is non-toxic and does not irritate the skin when correctly handled. For further information, see Material Safety Data Sheet.

## Regulatory affairs for Profina™ CP

CAS no. 4075-81-4

EC no. 223-795-8

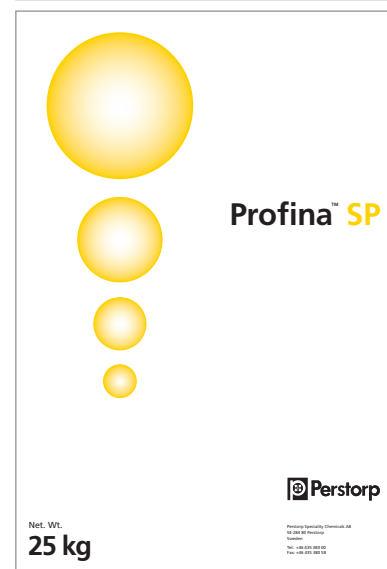
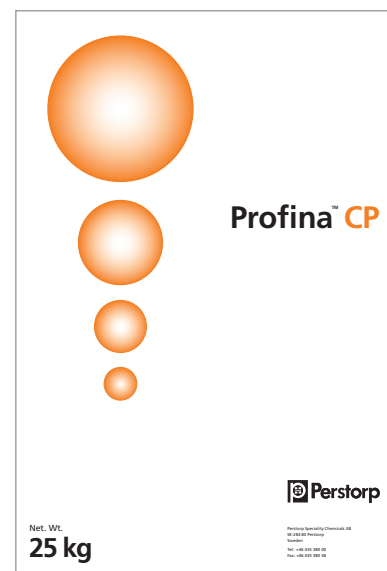
Profina™ is approved as a food preservative (E282).

## Regulatory affairs for Profina™ SP

CAS no. 137-40-6

EC no. 205-290-4

Profina™ is approved as a food preservative (E281).



## Product data summary

Typical properties	Profina™ CP	Profina™ SP
Purity	>99%	>99%
Solubility	400 g/l water at 25°C	990 g/l water at 25°C
pH	6.0–9.0	7.5–9.5
Bulk density	550–800 kg/m <sup>3</sup>	550–800 kg/m <sup>3</sup>
Particle size distribution	>90% at 0–500µm	>90% at 0–500µm



## Your Winning Formula

The Perstorp Group is the world leader in several sectors of the specialty chemicals market. Few chemical companies in the world can rival its 125 years of success. Today we have a rich performance culture distilled from our long history and extensive knowledge in the chemical industry. That culture and knowledge base enables us to produce Winning Formulas for a wide variety of industries and applications.

Our products are used in the aerospace, marine, coatings, chemicals, plastics, engineering and construction industries. They can also be found in automotive, agricultural feed, food, packaging, textile, paper and electronics applications.

Our production plants are strategically located in Europe, North America and Asia and are supplemented by sales offices in all major markets. We can offer you a speedy regional support and a flexible attitude to suit your business needs.

If you want a chemical partner who can offer you focused innovation to enhance your product or application, which is delivered reliably and responsibly look no further. We have a winning formula waiting for you.