## FOOD GRADE ANHYDROUS CALCIUM CHLORIDE 94% GRANULAR

English name: Granular Anhydrous Calcium Chloride (Food Grade)

Molecular formula: CaCl<sub>2</sub> Molecular weight: 110.99

**Description**: It is made by the reaction of refined hydrochloric acid and high-quality calcium carbonate, filtration precipitation, precision filtration, concentration and granulation.

**Property**: White granular, odorless and slightly bitter, highly hygroscopic, easily deliquescent when exposed to the air, easily soluble in water, and emits a lot of heat at the same time, not soluble in alcohol, acetone, acetic acid, etc.

**Functions and uses**: According to the GB2760 standard and the GB14880 standard: the food grade calcium chloride can be used as a stabilizer and coagulant, nutritional fort processing aids for the food industry.

Executive standard: GB 1886.45-2016

Test Item	Specification
Calcium chloride (CaCl2)	≥94.0%
Magnesium and alkaline metal chloride	≤5.0%
Alkali degree (Ca(OH) <sub>2</sub>	≤0.25%
Heavy metal (as lead)	≤20 ppm
Lead	≤5 ppm
Arsenic	≤3 ppm
Fluorine	≤0.004%

Packing: 25kg/bag.

**Storage and Shelf Life**: two years when stored in a cool and dry place to prevent rain, moisture and exposure.