

Sodium Bisulphate (E514)

NATURAL ACIDIFICATION OF FOODS

- ▶ neutral taste
- ▶ excellent pH-value (pKa 1.99)
leads to lower demand for the acidifier
- ▶ zero calories
- ▶ highly soluble in water

APPLICATIONS

- ▶ beverages (carbonated, diet, energy & sports, instant drinks)
- ▶ convenience food (microwave, dried soups, frozen food)
- ▶ tinned goods (fish, meat)
- ▶ confectionary (biscuits, sweets, desserts)

COST SAVINGS

Acids	pH values	
	(of solutions with different acidifiers)	
Bisulphate	0,04	2,5
Citric Acid	0,15	3,0
Malic Acid	0,15	2,9

(amount used in weight per cent) (0,04 weight per cent)

FDA listed (notice no. GRN 000003 dated 5th June 1998), food additive classified as generally recognized as safe (GRAS). ADI (acceptable daily intake) value for sodium sulphate is not specified. No limits quoted by the European SCF nor by the Joint FAO/WHO Expert Committee on Food Additives.

ERC
www.erkimya.com

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Sodium Bisulphate (NaHSO_4)

globular white or yellow



APPLICATIONS

- ▶ water treatment (Ph adjustments in swimming pools)
- ▶ household (acidic cleaners)
- ▶ detergent
- ▶ textile processing
- ▶ leather industry
- ▶ metallurgic industry



OTHER GRADES

- ▶ Feed Grade



PACKING

- ▶ 25 kg net bags on pallets
- ▶ 1000 kg super-bags on pallets

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