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## Calcium Propionate 50lb



Calcium propionate can be used in bakery products as a mold inhibitor.

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Description

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Calcium Propionate can be used in bakery products as a mold inhibitor. Propionates prevent microbes from producing the energy they need, thus making bakery products last longer. With this, you can make your fresh baked goods last a week without worrying about mold forming. Honeyville Powdered Calcium Propionate is an ideal product for your baking needs.

Shelf-Life: Powdered Calcium Propionate will store for 1 year in a sealed 50 pound bag under ideal storage conditions (cool, dry place).

Uses: Powdered Calcium Propionate can be used as a preservative for breads, baked goods, meats, dairy products and more. For every 100 pounds of flour, you would need about 5 grams of propionate.

Packaging: Powdered Calcium Propionate in bulk is available in a 50 pound bag.

Ingredients: Calcium Propionate.

Allergen information: This product does not contain any allergens.