Product Information

Solvitar is a food-grade calcium EDTA complex that is produced according to the most stringent regulations at our factory in Herkenbosch, the Netherlands. AkzoNobel is present globally and can ship Solvitar to many countries.

Specifications

To use Calcium disodium EDTA in food, the product should be of pure quality and meet certain specification criteria. Solvitar meets the specifications set out by the following organizations:

- European Pharmacopoeia (EP), 7th edition
- United States Pharmacopoeia (USP), 31, NF26
- Food Chemical Codex (FFC), 7th edition
- European Directive 231/2012/EC
- JECFA, 2006

The free-flowing white microgranules are tasteless, odourless and stable when exposed to heat and light.

The production facility is certified according to HACCP and FSSC 22000 (Food Safety Certification Scheme for food manufacturing in compliance with ISO 22000 and PAS 220). Solvitar is Kosher/Pareve and Halal certified.

Approvals

Solvitar is approved for use in many countries including the United States, the European Union (E385), Australia and New Zealand, China and Japan. Solvitar is also evaluated and listed in the Codex General Standard for Food Additives as calcium disodium EDTA (INS 385) and may be used in many food categories.

You can read more on www.solvitar.com

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Solvitar is AkzoNobel’s high-purity, food-grade chelate that can be used to stabilize different types of food and beverages.

Trace heavy metals can react with ingredients present in processed food resulting in several negative effects on freshness and appearance. Trace metal ions will be present in all processed food products from raw materials, process water and process equipment. Typical trace metals found in food are copper, iron, manganese and zinc. These trace metals can interact with other compounds in food and cause several food spoilage reactions.

THE FUNCTION OF SOLVITAR

The reaction of trace metal ions with both organic and inorganic components can be retarded or prevented by the addition of Solvitar which will promote colour retention, texture retention, product clarity and act as an anti-gushing agent. It will prevent flavor loss, discoloration and texture changes.

Furthermore Solvitar can control oxidation catalyzed by trace heavy metal ions and act as a preservative. Oxidation is a radical chain reaction where free radicals are formed by exposure to air or light. The reaction is catalyzed by free metal ions in the food, which speed up the formation of radicals and thus reduce the shelf-life of the food product dramatically. In fat based products dangerous aldehydes are formed by the chain reaction leading to rancidity.

To prevent oxidation of food and beverages, all trace metals need to be captured by Solvitar. Once the metal ions are sequestered, only limited amounts of anti-oxidant need to be added to prevent oxidation completely.

Otherwise known as Calcium Disodium EDTA, Solvitar has been proven to be more effective than other type of chelating agents in stabilizing food and beverages.

APPLICATIONS

Sauces and margarines
Many processed food products can suffer from spoilage reactions caused by trace metal ions. In fat-based products, like emulsified sauces and margarine, trace metal ions act as catalysts in the oxidation reaction of the fats and lead to rancidity. Especially poly-unsaturated fatty acids, like Omega-3, are highly sensitive for oxidation reactions and can be stabilized by the addition of Solvitar.

Fish and shellfish
Fish and shellfish products naturally contain high concentrations of metals. In combination with organic components in the seafood itself, this can cause off-flavors, bad odors, rancidity and discoloration.

Vegetables
Enzymatic browning of vegetables like mushrooms and artichokes is catalyzed by trace metal ions. In canned legumes and corn, discoloration is caused by the reaction of trace metal ions with organic components in the vegetables. Iron ions present in processed potatoes, both canned and frozen, can lead to darkening or graying of the potato surface. These unwanted effects can all be stopped with the addition of Solvitar.

Soft drinks
In soft drinks, the addition of Solvitar can support vitamin C stabilization and minimize colour fading and flavour loss. In beer, Solvitar reduces gushing and promotes clarity.