



# PMP FERMENTATION PRODUCTS, INC.

900 N.E. Adams • Peoria, Illinois 61603 • (309) 637-0400 • Fax (309) 637-9302

## TECHNICAL DATA SHEET

# GLUCONIC ACID 50%

## DEFINITION

Gluconic Acid 50% is a 50:50 blend of Gluconic Acid and Water. It is available in three forms detailed below, Technical, FCC and with Organic Acetic Acid.

Gluconic Acid 50%

CAS No. 526-95-4, 7732-18-5  
EINECS: 208-401-4, 231-791-2  
Tariff Code: 29181610

Grades:

Gluconic Acid 50%,  
Gluconic Acid 50%, with Organic Acetic Acid  
  
Gluconic Acid 50%, FCC

## GENERAL SPECIFICATIONS

### All Grades

### Physico-Chemical Properties

Appearance	Clear, light yellow liquid
Odor	Slight acetic
Gluconic Acid	49.5 – 50.5%
pH	1.1 – 1.5
Specific Gravity	1.21 – 1.27
Reducing Substances	Not more than 2.0%
Chloride	Not more than 140 ppm (as Cl)
Sulfate	Not more than 500 ppm (as SO <sub>4</sub> )
Acetic Acid Content	Not more than 0.5%
	Organic Version, Acetic is organic
Boiling Point ( °C)	> 102
Freezing Point ( °C)	< 60 °F
Viscosity @ 25°C	32 Cp
Physical Impurities	None
Solubility in Water	Complete



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## FCC Grade

### Physico-Chemical Properties

Sulfate	Not more than 350 ppm (as SO <sub>4</sub> )
Residue on Ignition	Not more than 1.0%
Mercury	Not more than 1 ppm
Arsenic	Not more than 4 ppm
Lead	Not more than 1 ppm
Visible Foreign Matter	None
Oxalates	Not more than 0.2%

### Microbial Values

Microbial growth is unlikely in this product(s) because of the pH range. However, as a precaution, we do add the following preservatives: **Acetic Acid**

### **STORAGE AND SHELF LIFE:**

Store in a cool dry place. Protect from damage to drums or totes. **Product must be kept above 60 °F** to avoid freezing and precipitation. Shelf life is two years from the Date of Manufacture.

### **KEY PROPERTIES:**

Chelating agent.

### **MAIN APPLICATIONS**

Acidulant, Concrete Admixture, Agriculture (micronutrients), Cleaning, Corrosion Inhibition

Plant Location:	Peoria, Illinois, USA
Packaging types	Bulk, 555 lb drums, 2500 pound
Handling Precautions	totes See SDS

### **CERTIFICATIONS**

ISO 9000:2015; Kosher; FSSC 22000; Halal (FCC only)



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## REGULATIONS:

TSCA listed

Canada	DSL	YES		
Mexico	INSQ	YES		
Australia	AICS	YES		
New Zealand	NZioC	YES		
Japan	ENCS (MITI)	YES		
South Korea	KECL	YES		
China	IECSC	YES		
Europe	EINECS	YES;	REACH	exempt

## CONFORMITY

FOOD CHEMICALS CODEX, 11<sup>th</sup> edition

## ALLERGENS

The following agents are NOT present in gluconic acid

Peanuts or peanut products	Tree nuts and products thereof <sup>1</sup>
Crustaceans and products thereof	Eggs and egg products
Fish and fish products	Soybeans and soy products
Milk constituents and products thereof <sup>2</sup>	Mustard and products thereof
Celery and product thereof	Sesame seeds and products thereof
Wheat, gluten and products thereof	Other cereals containing gluten & products thereof <sup>3</sup>
Lupin and products thereof	Molluscs and products thereof
Other seeds (cotton, poppy, sunflower)	Sulfur dioxide and sulfites in concentration higher than 10 ppm

1 Includes almonds, brazil nuts, cashew, chestnut, hazelnut (filbert), pine nuts (pinyon, pinon), pistachio, pecan, macadamia, walnut, Queensland

2 Includes cow's milk, proteins, lactose, whey etc.

3 Cereals includes rye, barley, oat, spelt, kamut, rice and wild rice, sorghum, buckwheat, millet and quinoa

For all items listed on the ALBA list none of the items are present with the exception of Maize where it is present in all three categories.



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## NUTRITIONAL DATA

	<u>Typical per 100g</u>
<b>Calories (Energy) (Kcal)</b>	200
Calories from Fat	0
<b>Fat (g)</b>	0
SAFA Fat (g)	0
TRANS Fat (g)	0
MUFA Fat (g)	0
PUFA Fat (g)	0
<b>Cholesterol (mg)</b>	0
<b>Total Carbohydrate (g)</b>	50
Dietary Fiber (g)	0
Soluble Fiber (g)	0
Insoluble Fiber (g)	0
<b>Total Sugars (g)</b>	1.5
Added sugars	0
Sugar alcohol	0
<b>Protein (g)</b>	0
Organic Acids (g)	0.4
Other non-nutritive solids	0
Ash (g)	0
Moisture (g)	48.5

### Minerals

Sodium (mg)	0	Calcium (mg)	0
Iron (mg)	0	Potassium (mg)	0
Phosphorous (mg)	0	Iodine (mcg)	0
Magnesium (mg)	0	Zinc (mg)	0
Selenium (mcg)	0	Copper (mg)	0
Manganese (mg)	0	Chromium (mcg)	0
Chloride (mg)	1	Molybdenum (mcg)	0

### Vitamins

Vitamin A (mcg RAE)*	0	Vitamin C (Ascorbic Acid) (mg)	0
Vitamin D (mcg)	0	Vitamin E (mg)*	0
Vitamin K (mcg)	0	Thiamine (Vitamin B <sub>1</sub> ) (mg)	0
Riboflavin (Vitamin B <sub>2</sub> ) (mg)	0	Niacin (mg NE)	0
Vitamin B <sub>6</sub> (mg)	0	Folate (mcg DFE)	0
		Folic Acid (mcg)	0
Vitamin B <sub>12</sub> (mcg)	0	Biotin (mcg)	0
Pantothenic Acid (mg)	0	Choline (mg)	0



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## STATEMENTS

1. This product is not genetically modified nor derived from a genetically modified organism.
2. This product contains no ingredients derived from animal parts. There is no risk of BSE or TSE in the production process.
3. This product is not tested on animals in any way.
4. This product contains no pesticides
5. This product is not ionized or irradiated.
6. This product contains no sewer sludge sludge nor any other intentionally added chemical contaminants including residual solvents and Organic Volatile Impurities as well as Bisphenol A.
7. This product contains no Palm Oil.
8. This product does not contain nanoparticles.
9. Gluconic Acid is not organic but may be used in an organic operation.
10. Gluconic Acid is natural and vegan.

## MISCELLANEOUS

The information herein has been compiled from sources believed to be reliable and is accurate to the best of our knowledge. However, PMP Fermentation Products, Inc. cannot give any guarantees regarding information from other sources, and expressly does not make any warranties, nor assumes any liability, for its use.

## VALIDITY:

Subject to modification of our process or regulations, the validity of this sheet is 2

years. **Effective Date: February 23, 2024**