



PMP FERMENTATION PRODUCTS, INC.

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

Microbial Values

Total Viable Count	100 cfu/g max
Coliforms	Negative
Salmonella	Absent in 25 g

STORAGE AND SHELF LIFE:

Store in a cool dry place. Protect from damage to bags. Shelf life is two years from the Date of Manufacture.

KEY PROPERTIES:

Chelating agent, Sequestrant.

MAIN APPLICATIONS

Concrete Admixture, Agriculture (micronutrients), Cleaning, Corrosion Inhibition, De-Icing

Plant Location:	Peoria, Illinois, USA
Packaging types	Multi-walled paper bag (50 lbs or 25 kgs), Bulk bags up to 2500 lbs; Powder available in 125 lb drums
Handling Precautions	See SDS

CERTIFICATIONS

ISO 9000:2015; Kosher

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



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CONFORMITY

FOOD CHEMICALS CODEX, 11th edition
US GRAS STATUS – 21 CFR 182.6757
JAPANESE STANDARDS FOR FOOD ADDITIVES
JECFA SPECIFICATIONS

NUTRITIONAL DATA

	<u>Typical per 100g</u>
Calories (Energy) (Kcal)	358
Calories from Fat	0
Fat (g)	0
SAFA Fat (g)	0
TRANS Fat (g)	0
MUFA Fat (g)	0
PUFA Fat (g)	0
Cholesterol (mg)	0
Total Carbohydrate (g)	89.5
Dietary Fiber (g)	0
Soluble Fiber (g)	0
Insoluble Fiber (g)	0
Total Sugars (g)	<0.5
Added sugars	0
Sugar alcohol	0
Protein (g)	0
Organic Acids (g)	0
Other non-nutritive solids	0
Ash (g)	0
Moisture (g)	0.1

Minerals

Sodium (mg)	10,500	Calcium (mg)	0
Iron (mg)	0	Potassium (mg)	0
Phosphorous (mg)	<1	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 ₁) (mg)	0
Riboflavin (Vitamin B ₂) (mg)	0	Niacin (mg NE)	0
Vitamin B ₆ (mg)	0	Folate (mcg DFE)	0
		Folic Acid (mcg)	0
Vitamin B ₁₂ (mcg)	0	Biotin (mcg)	0
Pantothenic Acid (mg)	0	Choline (mg)	0



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ALLERGENS

The following agents are NOT present in sodium gluconate

Peanuts or peanut products	Tree nuts and products thereof ¹
Crustaceans and products thereof	Eggs and egg products
Fish and fish products	Soybeans and soy products
Milk constituents and products thereof ²	Mustard and products thereof
Celery and product thereof	Sesame seeds and products thereof
Wheat, gluten and products thereof thereof ³	Other cereals containing gluten & products
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.

STATEMENTS

- 1 This product is not genetically modified nor derived from a genetically modified organism. It is not bioengineered.
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 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. Sodium gluconate is not organic or natural, but is vegan.



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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**