



PMP FERMENTATION PRODUCTS, INC.

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

TECHNICAL DATA SHEET

LIQUID GLUCONATE 60, 60LT

DEFINITION

PMP Liquid Gluconate 60 and Liquid Gluconate 60 LT are proprietary blends of sodium gluconate and gluconic acid the form a 60% gluconate equivalent.

~35% Gluconic Acid
~25% Sodium Gluconate

Liquid Gluconate 60	CAS No.	527-07-1, 526-95-4, 7732-18-5
Liquid Gluconate 60 LT	EINECS:	208-407-7, 208-401-4, 231-791-2

GENERAL SPECIFICATIONS

Physico-Chemical Properties

Appearance	Clear, light yellow to very light brown liquid
Odor	Slight acetic (LG60 only)
Sodium Gluconate	59.5 – 60.5%
pH	3.0 – 3.4
Specific Gravity	1.29 – 1.35
Reducing Substances	Not more than 2.0%
Chloride	Not more than 70 ppm (as Cl)
Color (APHA, LT only)	Not more than 20
Boiling Point (°C)	> 100
Freezing Point (°C)	< 14 °F
Viscosity @ 25°C	32 Cp
Physical Impurities	None
Solubility in Water	Complete

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

LG 60	Acetic Acid
LG 60 LT	Sodium Sulfite



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STORAGE AND SHELF LIFE:

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

KEY PROPERTIES:

Chelating agent.

MAIN APPLICATIONS

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

Plant Location:	Peoria, Illinois, USA
Packaging types	Bulk, 600 lb drums, 2750 pound totes
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

While the blend is not specifically listed, the components are

CONFORMITY*

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

* The two components conform. There is no monograph for the mixture



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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 are present in the 60 LT product

- 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.
- 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.



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8. This product does not contain nanoparticles.
9. Sodium gluconate is not organic or natural, but is 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: January 4, 2022