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**SCHLIESSMANN
SCHWÄBISCH HALL**

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Product specification

Product: Natriumhydroxid E524, Art.-No. 0300

Description

- Sodium hydroxide as a processing aid or additive in the food industry
- Appearance: colourless, whitish appearing hygroscopic beads of approx. 1mm diameter
- Odor: neutral, dust corrosive

Average analysis

- Content (%): >99
- Sodium carbonate (%): <0,4
- Sodium chloride (ppm): <200
- Aluminium (ppm): <1
- Lead (ppm): <0,5
- Arsenic (ppm): <1
- Mercury (ppm): <0,1

The purity thus corresponds to the valid legal requirements for the food additive E524 according to VO (EU) No. 231/2012.

Explanations

The Product

- is an inorganic substance which, due to its purity, is free of organic and thus genetic material.
- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms.
Its use in the production of foodstuffs therefore does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is permitted as a food additive in accordance with Regulation (EC) No. 834/2007 Art. 9 or Regulation (EC) No. 889/2008 Annex VIII Section A as well as in accordance with Section B as a processing aid for the production of "organic" foodstuffs.
- does not contain any of the allergenic substances listed in Annex II of the Food Information Regulation No. 1169/2011 with allergenic effects in a concentration requiring labelling.
- does not contain any substances of animal origin or ethanol.

The packaging materials used in direct contact with the product comply with the requirements of EU Directives 10/2011 and 1935/2004 on foodstuffs.

Juliane Heller

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