

## Applications

### Baked Goods

The Calcium Salt is preferred in rolls and bread because it contributes to enrichment by supplying calcium. However, due to the calcium ions' interference with the chemical leavening agents, the sodium salt should be used in non-yeast leavened products.

Use levels are determined by such factors as acidity and humidity with low pH goods generally requiring lower levels of propionate.

<b>White breads, rolls and buns :</b>	3.0 to 5.0 oz. per 100 lb. of flour
<b>Dark breads, rolls and buns :</b>	3.0 to 6.0 oz. per 100 lb. of flour
<b>Pie crust and fillings:</b>	2.5 to 5.0 oz. per 100 lb. of dough or filling
<b>Angel cake :</b>	1.5 to 3.5 oz. per 100 lb. of batter
<b>Fruit cake :</b>	2.0 to 5.5 oz. per 100 lb. of batter
<b>Cheese cake :</b>	2.0 to 4.0 oz. per 100 lb. of batter
<b>Pound cake :</b>	4.0 to 6.0 oz. per 100 lb. of batter
<b>Chocolate cake :</b>	5.0 to 7.0 oz. per 100 lb. of batter

### Cheese and Cheese Products

Cheese products with a pH of 6.5 or less can be preserved with propionates. Use level is limited to 0.3% of the finished product.

Federal Standards of Identity allow the use of calcium and sodium propionate in the following types of cheese products:

- Pasteurized process cheese
- Pasteurized blended cheese
- Pasteurized process cheese with fruits, vegetables or meats
- Pasteurized process cheese pimento cheese
- Pasteurized blended cheese with fruits, vegetables or meats
- Pasteurized process cheese food
- Pasteurized process cheese food with fruits, vegetables or meats
- Pasteurized process cheese spread
- Pasteurized process cheese spread with fruits, vegetables or meats
- Pasteurized cheese spreads with fruits, vegetables or meats
- Cold-pack cheese, club cheese, comminuted cheese
- Cold-pack cheese food
- Cold-pack cheese food with fruits, vegetables or meats

### Livestock and Poultry Feeds

Either calcium or sodium salt works if initially the inhibitor is added to feeds and feed components at the highest level necessary to obtain the most effective mold control in accordance with the moisture level and storage conditions. Then

as observation and experience determine, the level may be reduced to the optimum dosage.

<b>Moisture Content % Water By Weight</b>	<b>Pounds of Propionate Salt Recommended Per Ton</b>
13	2
15	3
17	4
19	5
20	6