

Applications

NIACET Sodium Diacetate is a fine granular, crystalline material with a vinegar-like odor. It is analogous to crystalline Sodium Acetate, 60% grade, except the water is partially replaced by acetic acid.

Sodium Diacetate is a free-flowing, convenient, readily-available source of acetic acid and sodium acetate in granular form. It has been used in foam manufacture and in the photographic industry for controlling pH. For photographic use, it replaces the oxalic or citric acid formerly used for hardening, fixing and toning.

Sodium Diacetate is excellent as a substitute for vinegar in dry flavor premixes. It is also effective as a mold and rope inhibitor similar to Calcium and Sodium Propionate.

As long as the material is kept in closed containers, no loss of acetic acid takes place and it may be stored for long periods without decomposition.

NIACET Sodium Diacetate, Food Chemical Codex is available in 250 lb. net weight lined fiber drums and palletized 50 lb. multiwall bags