

# Inorganic Food Additives

Great taste you can trust

Best Choice Guaranteed

 **BASF**  
The Chemical Company



# The safest choice for foods and beverages

When you are choosing a partner to supply essential inorganic additives for your food and beverage products, great taste is not your only consideration. Because the products you supply to the end consumer will have a direct and instant impact on human health, the issue of safety must be right at the top of your list of priorities.

## Your guarantee of purity

When you choose BASF inorganic food additives, you can be 100% sure of their purity and safety. That is because all our products meet or exceed all applicable safety standards, right across the globe. But that is not all.

## What you see is what you get

- Highest quality standards
- High purity raw materials
- Maximum product safety
- Food grades all made-to-order

## Clear Traceability

- Order number
- Production date
- Batch number
- Shelf life (best use before)





## Consistent quality is the key

The consistent quality of all our food additive products is based on the highest quality ingredients. In producing our food-grade additives, we strictly separate the production of food-grade additives and any non-food-grade products. Added to that, our production processes are fully certified to international quality control standards and are regularly audited by independent testing institutes.

By controlling all aspects of the production process – from the raw material to the delivery – we can guarantee the purity and safety of all our products. This is a very different situation from how a commodities trader would handle your order – buying additives on a promise of purity and delivering them to you without ever seeing, handling or testing them.

## Delivered fresh for maximum shelf life

All our food-grade additives are made to order and delivered to you fresh from our production facilities. This ensures that you get maximum shelf life from them, reducing unnecessary waste, cutting your costs and helping to optimize both inventory and logistics processes.

# Uncompromising quality standards

One case of food poisoning or illness traced to one of your products could have a catastrophic effect on your business. We are very aware of the trust you put in us when you order BASF food additives, which is why we submit our food-grade products to the strictest possible testing. In many cases, we are way ahead of all current global purity regulations.



## DIN EN ISO 9001: 2000

Developing, implementing and improving the effectiveness of a quality management system is promoted by this international standard. It helps enhancing customer satisfaction by meeting customer requirements.

## HACCP System

(Hazard Analysis of Critical Control Point)

This system identifies, assesses and monitors all hazards related to food safety. The standard was adopted within the Codex Alimentarius of the FAO/WHO as Alinorm 97/13 and is a mandatory regulation on hygiene for the production of food additives in Europe (EU Directive 93/43/EEC).

## GMP Management System

(Good Manufacturing Practice)

Adhering to the Code of Federal Regulations of the Food and Drug Administration (FDA) and conformity with this directive is a basic pre-condition for gaining approval to distribute food additives especially in the USA.

## BRC Certificate

(British Retail Consortium)

Starting in Great Britain, the BRC Global Standard-FOOD has become an international mark of excellence. It is a key piece of evidence to demonstrate that a supplier takes all reasonable precautions to prevent an unsafe or illegal product causing customer illness or injury. The standard covers all areas of product safety and legality, like for example traceability, avoidance of cross-contamination, factory environment standards and many others.

## BRC

- Benchmark for best practices
- Defined standards for suppliers of the food industry
- Continuous audits by external institutions authorized by government

## HACCP

- Analyzing the potential food hazards and identifying the points where food hazards may occur
- Deciding which of the points identified are critical to safety – the 'critical points',
- Identifying and implementing effective control and monitoring procedures at those critical points and
- Reviewing the analysis of food hazards, the critical control points and the control and
- Monitoring procedures periodically and whenever the food business operations change
- Documentation of all measurements taken

## GMP

- Manufacturing processes are clearly defined and controlled. All critical processes are validated to ensure consistency and compliance with specifications.
- Manufacturing processes are controlled, and any changes to the process are evaluated. Changes that have an impact on the quality of the drug are validated as necessary.
- Instructions and procedures are written in clear and unambiguous language. (Good Documentation Practices)
- Operators are trained to carry out and document procedures.
- Records are made, manually or by instruments, during manufacture that demonstrate that all the steps required by the defined procedures and instructions were in fact taken and that the quantity and quality of the drug was as expected. Deviations are investigated and documented.

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## Comprehensive service and Technical Support

If you should ever be confronted with any kind of issue – for example, one of your customers querying possible contamination in one of your products – we are there to help.

Because we retain samples of every batch of food-grade product we supply, we can provide independent proof of the purity of any BASF ingredients you may have used. Thanks to our extensive internal testing facilities and strong relationships with independent testing organizations, no other supplier can perform this process as quickly as we can.

We are also able to provide technical advice on product applications and analytic procedures. If we ever need to provide you with replacement product, it will be freshly made for you and express delivered. A level of service that no trader could ever match.



## Guiding you through the regulations maze

Food regulations are both complex and subject to regular revisions and updates. Because we are active in every single market worldwide, we can provide you with expert guidance on any aspect of food regulations, anywhere in the world. We also offer you support in dealing with relevant authorities, including providing all necessary proofs and documentation, at country or regional level.



# BASF inorganic food additives product overview

## Ammonium Bicarbonate and Ammonium Carbonate

Ammonium Bicarbonate and Ammonium Carbonate are commonly used as leavening agent during baking process.



## Ammonium Chloride

Ammonium Chloride is predominantly used as aroma chemical in the food industry. It is an essential and typical ingredient of licorice products, which mainly consist of sugar, licorice extract and Ammonium Chloride.

## Sodium Nitrate

As preservative for different types of cheese (Edam, Maasdam, Tilsiter, Emmental, Gouda).



## Sodium Nitrite

The application of sodium nitrite Food Grade E250 and sodium nitrite free flowing Food Grade as a preservative for the production of pickle salts is allowed only in accordance with certain approvals or other local guidelines.

## Potassium Metabisulfite

As a preservative (this application is restricted), Helps to avoid bacteria, moulds and their toxic products (mycotoxines) and keeps the wine from oxidizing too fast.



## Sodium Metabisulfite Food Grade E223









Preserving foodstuffs (restricted use in accordance with the additives approval regulation, E223).



## Sodium Sulfite Food Grade E221

Preserving foodstuffs (restricted use in accordance with the additives approval regulation).



Application				Certification								
Product	Beverage	Food	Shelf Life	Kosher	Halal	GMP	BRC	GMO free	Allergen free	Gluten free	Protein free	BSE/TSE free
Ammonium Bicarbonate Food Grade (E503ii)			12 months	●	●	●	●	●	●	●	●	●
Ammonium Carbonate Food Grade (E503i)			6 months	●	●	●	●	●	●	●	●	●
Ammonium Chloride Food Grade			12 months	●		●		●	●	●	●	●
Sodium Nitrate Food Grade (E251)			36 months	●	●	●		●	●	●	●	●
Sodium Nitrite Food Grade (E250)			36 months	●	●	●		●	●	●	●	●
Sodium Sulfite Food Grade (E221)			24 months	●	●	●	●	●		●	●	●
Sodium Metabisulfite Food Grade (E223)			24 months	●	●	●	●	●		●	●	●
Potassium Metabisulfite Food Grade (E224)			24 months	●	●	●	●	●		●	●	●

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