

Product specification

CM – Monomers Division

NATRIUMNITRIT FOOD GRADE 0.3% SiO₂

NATRIUMNITRIT FOOD GRADE (E 250) WITH ANTICAKING AGENT SiO₂ (E 551)

PRD-No.: 30262349

1. Document information

document name:	StS_NANI-FG-03SiO ₂ _30262349_CM		
revision:	5	issued:	2023-01-19
		reviewed:	-
supersedes revision:	4	dated:	2021-07-21

2. General

This product is produced by BASF SE, Ludwigshafen, Germany. BASF SE, Ludwigshafen, Germany is certified according to ISO 9001. An HACCP-Concept (EC) No. 852/2004 is implemented. The requirements according to "FDA: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food; 21 CFR Part 117 are fulfilled.

Appearance:	white to slightly yellow crystalline product
Chemical name:	sodium nitrite, NaNO ₂
CAS-Nr.:	7632-00-0
EINECS-Nr.:	231-555-9

3. Properties

Parameter	Unit	Specification	Test method
Na test	-	pass test	USP
Nitrite test	-	pass test	USP
Bacterial Endotoxins test	-	pass test	USP
Microbial Enumeration tests	-	pass tests	USP
NPOC (Non Purgeable Organic Carbon)	mg/kg	max. 10	USP
pH	-	7,0 – 9,0	USP
NaNO ₂	g/100 g	min. 99,0	Titration
NaNO ₃	g/100 g	max. 0,4	IC
Carbonate	mg/kg	max. 200	Titration
Chloride	mg/kg	max. 50	IC
Sulphate	mg/kg	max. 100	IC
H ₂ O (loss on drying)	g/100 g	max. 0,2	Gravimetry
insoluble	g/100 g	max. 0,45	Gravimetry
As	mg/kg	max. 0,2	ICP-OES
Al	mg/kg	max. 2	ICP-OES
Ca	mg/kg	max. 100	ICP-OES
Cd	mg/kg	max. 1	ICP-OES
Fe	mg/kg	max. 5	ICP-OES
Hg	mg/kg	max. 0,05	ICP-OES
K	mg/kg	max. 50	ICP-OES
Pb	mg/kg	max. 1	ICP-OES
Se	mg/kg	max. 5	ICP-OES
SiO ₂ (anticaking agent E 551)	g/100 g	max. 0,4	Gravimetry

SODIUM NITRITE FOOD GRADE 0.3% SiO₂ is a mixture of SODIUM NITRITE FOOD GRADE (E 250) and SiO₂ (E 551). Sodium Nitrite Food Grade (E 250) fulfils the purity criteria for food additives set by Directive (EU) 231/2012, the Joint (FAO/WHO) Expert Committee on Food Additives (JECFA) in the Codex Alimentarius as well as the one contained in the

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Food Chemical Codex. May contain process-related agglomerated, dark colored particles up to 500 µm, which do not affect the quality of the product.

The aforementioned data shall constitute the agreed contractual quality of the product at the time of passing of risk. The data are controlled at regular intervals as part of our quality assurance program. Neither these data nor the properties of product specimens shall imply any legally binding guarantee of certain properties or of fitness for a specific purpose. No liability of ours can be derived therefrom.