Product Specification Sheet

1. Product Description

Product Name:	Sodium Benzoate — Bulk Food Grade
Chemical / Common Name:	Sodium benzoate
Synonyms:	Benzoic acid sodium salt, E211
Ingredient Statement:	Sodium benzoate
Molecular Formula / Weight:	C7H5NaO2 / 144.10 g/mol
CAS No. / HS Code:	532-32-1 / 2916.31
Grade:	☐ Conventional ☐ Organic ☒ Food Grade ☒ USP / FCC
Country of Origin:	China
Description:	Sodium benzoate USP, prill / granular form. EINECS 208-534-8.

2. Physical & Chemical Characteristics

Parameter	Specification	Method
Identification — IR	Positive	FCC 9 / USP 38
Identification — Sodium	Positive	FCC 9 / USP 38
Identification — Retention time	Positive	FCC 9 / USP 38
Alkalinity (as NaOH) (%)	≤ 0.04	FCC
Alkalinity (mL of 0.1 N sulfuric acid)	≤ 0.2 mL	USP
Water (m/m) (%)	≤ 1.5	FCC 9 / USP 38
Assay (m/m) (%)	99.0 – 101.0	FCC 9 / USP 38

3. Contaminants

Parameter	Specification	Method
Heavy Metals (ppm)	≤ 10	FCC 9 / USP 38
Lead (Pb) (ppm)	≤ 2	FCC 9 / USP 38

4. Microbiological Characteristics

Parameter	Specification	Method
Not specified	—	—

5. Allergen Declaration

Priority Allergen (Health Canada)	Present in Product	Same Line / Facility
Peanuts	☐ Yes ☒ No	☐ Yes ☐ No
Tree nuts	☐ Yes ☒ No	☐ Yes ☐ No
Sesame seeds	☐ Yes ☒ No	☐ Yes ☐ No
Milk	☐ Yes ☒ No	☐ Yes ☐ No
Eggs	☐ Yes ☒ No	☐ Yes ☐ No
Fish	☐ Yes ☒ No	☐ Yes ☐ No
Crustaceans & molluscs	☐ Yes ☒ No	☐ Yes ☐ No
Soy	☐ Yes ☒ No	☐ Yes ☐ No
Wheat & triticale	☐ Yes ☒ No	☐ Yes ☐ No

Priority Allergen (Health Canada)	Present in Product	Same Line / Facility
Gluten (barley, oats, rye)	☐ Yes ☒ No	☐ Yes ☐ No
Mustard	☐ Yes ☒ No	☐ Yes ☐ No
Sulphites (≥ 10 ppm)	☐ Yes ☒ No	☐ Yes ☐ No

6. Regulatory Status

GMO Status:	☐ Non-GMO ☐ Contains GMO ☐ Not applicable
Irradiation:	☐ Not irradiated ☐ Irradiated
Certifications:	☐ Kosher ☐ Halal ☐ Organic ☐ Vegan ☐ Other: _____
BSE / TSE Statement:	Synthetic product, not of animal origin. Free from BSE/TSE risk.
Standard of Quality:	Analysed according to FCC 9 / USP 38 (E211).

7. Packaging, Storage & Shelf Life

Uses:	Preservative (antimicrobial) for acidic beverages, sauces, dressings and fruit preparations.
Packaging:	Food-grade sealed pouches, repacked from the manufacturer's original packaging.
Storage Conditions:	Store in a cool, dry place. Keep container closed.
Shelf Life:	2 years from date of manufacture in original packaging.
Lot Code Format:	YYYYMMDDNN (repack date + sequence), traceable to the manufacturer lot.

8. Quality Assurance Review

Reviewed By (QA): LiquidShop Quality Assurance **Review Date:** 2026-10-08

This document was prepared electronically and reviewed by LiquidShop Quality Assurance. It is valid without a signature.

The information contained in this document is accurate to the best of our knowledge. It is the responsibility of the user to ensure the product is suitable for its intended application and complies with applicable regulations.