

TECHNICAL DATA SHEET

Sodium Diacetate

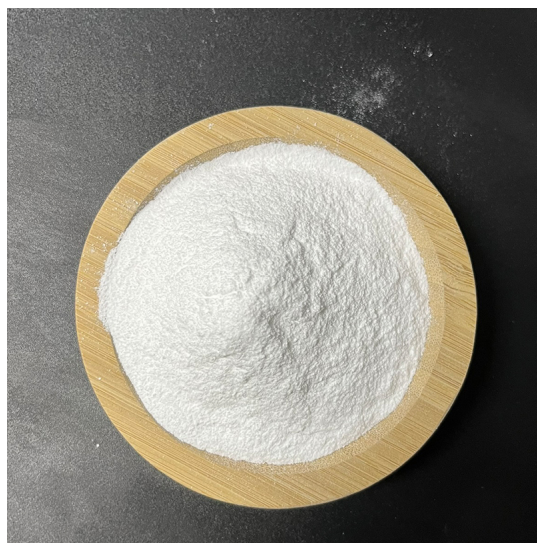
Food and Feed Grade Acidity Regulator / Preservative

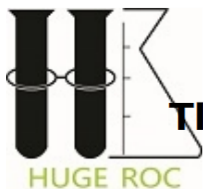
Product Description

Sodium Diacetate is a molecular compound of sodium acetate and acetic acid, supplied as a white crystalline powder or granule with a characteristic vinegar-like odor. It provides controlled acetic acid release, buffering capacity, and antimicrobial activity in dry formulations. The product is widely used in food seasonings, bakery and meat systems, feed preservation, grain protection, and premix applications. Compared with liquid acetic acid, Sodium Diacetate is easier to handle, dose, transport, and blend, while offering stable acidity contribution and good compatibility with common dry ingredients.

1. Product Identification

Product Name	Sodium Diacetate
Chemical Name	Sodium hydrogen diacetate
CAS No.	126-96-5
E No. / INS No.	E262(ii) / INS 262(ii)
Molecular Formula	C ₄ H ₇ NaO ₄
Molecular Weight	142.09 g/mol





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2. Typical Specification

Item	Specification
Color	White
Smell	With the acetic acid taste
Texture	Hygroscopic crystalline solid
Free acetic acid (Dried)	39.0-41.0%
Sodium acetate (Dried)	58.0-60.0
PH	4.5-5.0
Moisture content	≤2.0%
Easy oxide	≤0.1%
Lead	≤2mg/kg
Arsenic	≤3mg/kg
Hg	≤1mg/kg

3. Applications and Benefits

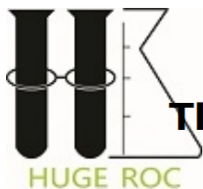
Food seasoning, snack flavoring, and acidity control

Sodium Diacetate is widely used in dry seasoning blends, snack coatings, sauces, pickled-style products, and savory food systems where a clean vinegar note and controlled acidity are required. It delivers acetic acid in a stable powder form, allowing manufacturers to avoid the handling difficulties, volatility, and dosing variation associated with liquid vinegar or glacial acetic acid. In seasoning applications, it contributes a sharp, fresh acid taste, enhances salt perception, and supports flavor balance in barbecue, cheese, sour cream, seafood, and meat-flavored products. Its buffering effect helps maintain a consistent acid profile during storage and processing. Because it is dry, free-flowing, and easy to premix, it can be incorporated into automated weighing and blending systems with good accuracy. The final dosage should be selected according to flavor target, product moisture, regulatory limits, and labeling requirements.

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Bakery, meat, and ready-to-eat food preservation

In bakery, meat, and prepared food systems, Sodium Diacetate provides antimicrobial support by reducing the growth of selected molds, yeasts, and bacteria that can shorten shelf life. It is useful in bread, tortillas, cakes, processed meat, poultry products, sauces, fillings, and refrigerated ready-to-eat foods when acidity, flavor, and preservation must be balanced carefully. The gradual release of acetic acid helps create an unfavorable environment for spoilage organisms while reducing the harsh impact of direct acid addition. In meat applications, it may help support freshness, flavor stability, and control of certain undesirable microbial changes when used as part of a complete preservation system. Performance is influenced by product pH, water activity, salt level, heat treatment, packaging, and cold-chain control. It should complement, not replace, hygienic processing, validated thermal treatment, and proper storage management.

Animal feed, grain, and raw material mold control

Sodium Diacetate is used in feed and grain preservation to help control mold growth, reduce spoilage risk, and maintain the quality of raw materials during storage and transport. It is suitable for compound feed, premixes, protein meals, grains, silage-related blends, and high-risk materials exposed to warm or humid conditions. The acetic acid component suppresses fungal development, while the sodium acetate portion supports a buffered and more manageable acid release. Compared with liquid acid products, the dry powder is easier to dose into mixers, less corrosive to equipment, and more convenient for bagged or bulk-feed operations. Uniform distribution is essential, especially when moisture levels are uneven or storage periods are long. Use level should be adjusted according to raw material condition, target shelf life, local regulations, and the overall acidifier program used by the feed mill.

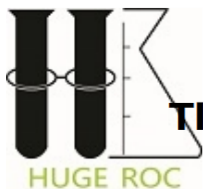
Premix manufacturing, dry blending, and process convenience

For premix manufacturers and ingredient distributors, Sodium Diacetate offers strong process convenience because it is a stable, dry, and readily dispersible source of acetate acidity. It can be blended with carriers, mineral premixes, flavor systems, mold inhibitors, acidifier blends, starches, flour, and other dry ingredients to create customized functional products. The powder format supports accurate weighing, reduced leakage risk, simpler packaging, and safer warehouse handling compared with liquid acetic acid. It also helps customers add vinegar-like acidity to products where liquid addition would create caking, corrosion, or moisture-control problems. Particle size, anti-caking performance, humidity control, and packaging integrity should be managed to maintain free-flowing properties. During formulation, compatibility with vitamins, enzymes, probiotics, flavors, and packaging materials should be checked through pilot trials before full-scale production.

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4. Recommended Use Level

Application	Typical Use Level	Remarks
Seasonings / snacks	0.2% - 2.0% of finished product	Adjust according to flavor intensity and regulatory limits.
Bakery / prepared foods	0.1% - 0.5% of finished product	Optimize by pH, moisture, formulation, and target shelf life.
Animal feed / grain	0.1% - 0.6% of finished feed or material	Adjust by moisture, storage period, and raw material risk.
Premixes / blends	As required by final dosage	Ensure homogeneous distribution before final application.

5. Packaging, Storage, and Shelf Life

Standard packaging: 25 kg net kraft paper bag with PE liner, or according to customer requirement.

Storage: Keep tightly closed in a cool, dry, clean, and well-ventilated warehouse. Avoid moisture, direct sunlight, strong oxidizing agents, and alkaline materials.

Shelf life: 24 months from manufacturing date when stored under recommended conditions in original sealed packaging.

6. Safety and Regulatory Note

This document is provided as a technical reference for formulation and quality evaluation. Users should confirm suitability through their own trials and comply with all applicable local regulations, food or feed standards, labeling rules, and customer specifications. For detailed handling precautions, transport information, and emergency measures, refer to the corresponding Safety Data Sheet (SDS).

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