

ROMOBAN

(CALCIUM PROPIONATE)

PRESERVATIVE FOR BREADS, CAKES AND OTHER BAKED GOODS

PRODUCT

ROMOBAN is used extensively as a mold/fungal inhibitor in Breads, Cakes, Buns, Rolls, Pizza Bases, Doughnuts and other baked goods.

ADVANTAGES

- ROMOBAN prevents growth of mold and rope in baked products
- ROMOBAN is non-volatile, non-corrosive.
- Easily miscible with water and safe to handle.
- It does not affect the flavour, taste and the appearance of baked goods.

SPECIFICATIONS

Composition Calcium salt of Propionic Acid

Appearance White Granular

Purity 98% Min.

Moisture 5.0% Max.

NOTES

1. Calcium Propionate comes with an ISI Mark, which guarantees high quality.
2. Propionates are found in many foods & in the human body. Laboratory tests have confirmed that they are harmless.

SUGGESTED USE LEVELS (in gms)

In white breads, the concentration varies from 60 gms to 255 gms. The table given below shows the recommended number of gms of 'ROMOBAN' per 90 kg of Flour to give 2 to 3 days increase in mold-free life. The average pH for white bread dough is usually 5.3 to 5.5.

| Temp | pH 5.0-5.2 | pH 5.3 – 5.5 | pH 5.6-5.8 | pH 5.9-6.1 |
|--------------|------------|--------------|------------|------------|
| 32°C & above | 170 | 200 | 227 | 255 |
| 26°C-31°C | 142 | 170 | 200 | 227 |
| 21°C- 25°C | 115 | 142 | 170 | 200 |
| 20°C & below | 60 | 85 | 115 | 142 |

In dark breads, concentration varies from 115 gms. to 340 gms. The average pH for the dark bread dough is 5.6 to 5.8. At a given pH, dark bread requires slightly more 'ROMOBAN' than white bread for the same mold inhibition.

| Temp | pH 5.0-5.2 | pH 5.3 – 5.5 | pH 5.6-5.8 | pH 5.9-6.1 |
|--------------|------------|--------------|------------|------------|
| 32°C & above | - | 227 | 255 | 340 |
| 26°C-31°C | - | 200 | 227 | 284 |
| 21°C- 25°C | - | 170 | 200 | 255 |
| 20°C & below | - | 115 | 142 | 200 |

The actual dosage required can only be judged by users depending upon the conditions of use

STORAGE

Store in cool & dry place

PACKING

20 kgs Bag