

PRODUCT SPECIFICATION – FOOD INGREDIENTS

CALCIUM CHLORIDE 34% (E509) FOOD



1. PRODUCT IDENTIFICATION

Supplier product name	CALCIUM CHLORIDE 34% (E509) FOOD		
Supplier product number	11223	Date of issue: 23/12/2025	Replaces: 20/08/2024
Origin	Mineral in aqueous solution		
Manufacturer	Brenntag Nederland BV		
Country	Netherlands		
Certification manufacturer	ISO9001 + ISO22000 + FSSC22000		

1.1 Composition

Single ingredient	
Chemical name	Calcium Chloride
Chemical formula	CaCl ₂
Molecular weight	110,986

1.2 Legislative information

CAS-N°	10043-52-4
INTRASTAT CODE	2827200000
EINECS	233-140-8
Legal declaration	E509

2. PRODUCT INFORMATION

	Unit	Specification	Method
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2.1 Physical and Chemical properties

Appearance		Clear liquid	
Colour		Colourless	
Odour/taste		Odourless / salty taste	
Assay (CaCl ₂)	g/l	min. 445	
Water	wt%	65,5 – 66,5	
Density (20°C)	kg/l	min. 1,330	
pH		4 – 7	

2.2 Microbiological data

N.A.



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2.3 Contaminants

2.3.1 Chemical contaminants

Mg and alkali salts	%	max. 5	
Sulphate (SO ₄)	g/l	max. 0,5	
Barium (Ba)	g/l	max. 0,4	
Iron (Fe)	mg/l	max. 3	
Copper (Cu)	ppm	max. 2	On anhydrous basis
Zinc (Zn)	ppm	max. 2	On anhydrous basis
Fluorine (F)	ppm	max. 40	E509
Arsenic (As)	ppm	max. 3	E509
Lead (Pb)	ppm	max. 2	E509
Mercury (Hg)	ppm	max. 1	E509

2.3.2 Physical contaminants

Foreign body control	Bag filter
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2.4 Nutritional Information (Regulation EC 1169/2011)

2.4.1 Nutritional Values

Energy	kJ/100g	-	
Energy	kcal/100g	-	
Protein	g/100g	0	
Carbohydrate :	g/100g	0	
Of which Sugars	g/100g	0	
Polyols	g/100g	0	
Starches	g/100g	0	
Others	g/100g	0	
Fat :	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	
Fiber	mg/100g	0	



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Water	g/100g	approx. 66	
Organic acid	g/100g	-	

2.4.2 Minerals

Sodium	mg/100g	136	Calculated
Calcium	mg/100g	9576,1	Calculated
Chlorine	mg/100g	17161,5	Calculated
Ferrous	mg/100g	max. 0,5	
Copper	mg/100g	max. 0,05	
Others:	mg/100g	-	

3. FOOD INTOLERANCES

3.1 Allergens (Regulation EC 1169/2011 annex II)

	Y / N	Direct Contamination	Cross-Contamination (Risk)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Eggs and products thereof	N	N	N
Fish and products thereof	N	N	N
Peanuts and products thereof	N	N	N
Soybeans and products thereof	N	N	N
Milk and products thereof (including lactose)	N	N	N
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	N	N	N
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/litre SO ₂)	N	N	N
Lupin and products thereof	N	N	N
Molluscs and products thereof	N	N	N

3.2 Suitability for other diets

Coeliacs	Y	Lactose intolerant	Y
Halal	Y	Vegans	Y



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Kosher	Y	Vegetarian	Y
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3.3 GMO Declaration (Regulations EC 1829/2003 and EC 1830/2003)

CALCIUM CHLORIDE 34% (E509) FOOD does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation (Regulations EC 1999/2 and 1999/3)

This product was not subject to any kind of irradiation treatment

3.5 BSE/TSE Declaration

The used ingredients for CALCIUM CHLORIDE 34% (E509) FOOD are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat by-product.

3.6 Residual Solvents, complies with

For the manufacturing of the product, no solvents are used.
This product complies with ICH guideline Q3D on residual solvents.

3.7 Regulatory information

The product complies with:

FCC, JECFA, E509

EC Regulation 231/2012/EC on food additives listed in Annexes II and III (CALCIUM CHLORIDE).

EC Regulation n° 2023/915 setting maximum levels for certain contaminants in food.

The production plant complies with:

EC Regulation n° 852/2004 on hygienic requirements for the manufacturing of raw materials in the food industry.

4. PACKAGING

Packaging description	Bulk / IBC / drum / can
Packaging net content	- / 1000 / 260 / 24kg
Different packagings on request	Yes
Paletisation	

5. STORAGE CONDITIONS

Storage conditions	Must be kept in a cool, dry and well ventilated environment, in closed original packaging
Shelf life (recommended re-analysis)	60 months after production, under the above mentioned conditions

6. DISCLAIMER

The content of the Product Specification Sheet is completed to the best of our knowledge.
This document does not dismiss the user of his legal obligation with respect to food safety.



DISTRIBUTOR COMPANY INFORMATION			
name	BRENNTAG N.V.	BRENNTAG NEDERLAND B.V.	BRENNTAG SOUTH AFRICA (PTY) LTD
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Activities	Distribution and export of chemicals and ingredients		
VAT number	BE0405317567	NL001375945B01	4520105356
Emergency number (24/365)	+32 (0)56 77 69 44	+31 (0)78 65 44 944	+27 (0)10 0209100
Management systems: certifications	ISO9001, ISO22000, FSSC22000, GMP+Feed, ESAD, RSPO, Rainforest Alliance	ISO 9001, ISO 14001, ISO 22000, ISO22716, FSSC 22000, ISO45001, GMP+ Feed, ESAD, AEO, SKAL, RSPO, Rainforest Alliance	ISO9001, ISO45001, ISO14001, FSSC22000, Certificate of acceptability for Food Premises R638, Ecovadis Stustainability Rating (Platinum), SABS 1827, SABS 1853, B-BBEE, Rainforest Alliance, Sedex

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