



## Lianyungang Kede Food Ingredients Co., Ltd.

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# Calcium Carbonate

Chemical Name: Calcium Carbonate

Formula: CaCO<sub>3</sub>

Molecular Weight: 100.09

Specificity: Odorless, hygroscopic white crystal or powder. Melting point, ° C: 825 (decomposition) Density (20°C), g/cm<sup>3</sup>: 2.7~2.9..

### Quality standard:

Name of index		FCC V	Analysis value
Content(CaCO <sub>3</sub> )	%	99.5-100.5	99.8
Arsenic (As),	% ≤	0.0003	<0.0003
Cadmium (Cd),	% ≤	0.0002	<0.0002
Lead (Pb ),	% ≤	0.0003	<0.0002
Fluorides ( F)	% ≤	0.0050	<0.0050
Mercury (Hg)	% ≤	0.0001	<0.0001
Barium (Ba)	% ≤	0.030	<0.030
Magnesium and Alkali Metals	% ≤	1.0	0.23
HCL Insoluble	% ≤	0.2	0.08
Free Alkali		pass	
Loss on drying	% ≤	2.0	0.2
Whiteness	>%	95	98
Humidity	<%	2	0.03%
Fe <sub>2</sub> O <sub>3</sub>	<	86ppm	29ppm
MgCO <sub>3</sub>	<%	1%	0.7%

## Characteristic

1. Identical grain size ,low oil absorption value.
2. To reduce the cost of products ; to make products have good foamed effect.
3. To enhance hardness,rigidity,size stability ,fire-retardantness,glossiness of products.
4. In rigid PVC products, it can accelerate gelation, enhance cold impact strength, eliminate plate out, and improve surface gloss.
5. In the food industry, heavy calcium carbonate can be used as a fortifier, filler, and oxidant to increase the storage life of food. is easily dispersed in food and is not prone to precipitation. It is an excellent thickener and seasoning, with high purity and good stability.

## Package and storage

1. 25kg/bag in kraft bag or poly woven bag, or according to your demand/design.
2. Keep in a tightly closed container, stored in a cool, dry, ventilated area. Protect against physical damage.

