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(ISO 9001 : 2015 & AEO T1 Certified Co.)
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Benzoic Acid & Sod. Benzoate

Preservation of Fruit Juice

There are multiple Approved Techniques of processing Fruit Raw Materials to preserve Juice and keep its Rich Taste, Nutritional Values and Good Appearance. Most Common is Pasteurization (Heating).

But, Heating alters the Nutritional Qualities of the Juice.

So, Chemical Preservatives (Anti Microbials) are used, most common being



- Benzoic Acid / Sodium Benzoate
- Sulphur Dioxide

Sodium Benzoate (E-211)

- It is a common Preservative, White Crystalline Powder, Free Flowing.
- It is an alternative to Benzoic Acid & Citric Acid, especially in Beverage Applications.
- It has a higher Inhibitive property and prevents the growth of Harmful Bacteria, Fungus and other Microbes.
- It is very efficient under Acidic conditions.
- So, it prevents the contamination of Bottled Juices like Apple, Lemon Juices.
- It is still classified as GRAS (Generally Recognized as Safe).
- It is used to protect the Taste and to fight Microbes, and to increase the Acidity & Flavor, thereby, to extend shelf life.



Benzoic Acid (E-210)

- It has the advantage that it does not affect the Odour or Taste of the Soft Drinks, if used in small Quantities.
- The Preserving Quality is based on its Activity to delay the multiplication of several groups of Micro Organisms, which, however, are not killed by this product.
- Due to its low solubility in Water (all Soft Drinks), Sod. Benzoate is used largely.
- The acceptable daily intake (ADI) is 5 mg / kg. Body weight.

Sod. Benzoate uses

- It is the first preservative, the FDA allowed in Foods & still widely used Food Additive.
- It is approved internationally as a Food Additive and is assigned the Identifying No. 211.
- It is listed as E-211 in European Food Products.
- In almost all kinds of products, Sod. Benzoate is used.
- In the Food Industry, it is used to prevent Spoilage from Harmful Bacteria, Yeast and Molds.
- It also helps to maintain freshness in foods by helping to slow / prevent changes in ;
 - Colour
 - Flavour
 - pH &
 - Texture



Following Foods uses Sod. Benzoate

- Fruit Juices
- Wines
- Condiments
- Pickles
- Salad Dressings
- Snack Foods
- Cosmetics
- Pharmaceuticals



NOTE : For Food Industries, We offer both the Products, as FOOD GRADE, as per E-210 & E-211 specifications.

Sodium Benzoate in Cosmetics

Like Food and Drink products, Cosmetics also need Preservatives to prevent the growth of Bacteria. Preservative-free, Natural products cannot be stored for a long time.

Sodium Benzoate in Skin Care

It's used as an anti-corrosive and preservative in Skin Care Products such as Moisturizers, Serums, and Sunscreens.

Sodium Benzoate in Shampoo

Shampoos and Soaps also can contain Sodium Benzoate.

Other Personal Care Products

Sodium Benzoate's anti-corrosive and preservative properties lead to its use in Mouthwash and Baby Wipes.

To inhibit the growth of Microbes in Toothpaste, producers usually add a certain amount of preservatives. Sodium Benzoate is often the best choice, compared with other commonly used preservatives in Toothpaste because of its Antimicrobial effect, Safety, and Price.



Toothpaste



Soaps



Hand Wash

Skin Care Lotion



Pharmaceuticals

1. Sod. Benzoate is used as a Preservative in some OTC (Over- The - Counter) products & Prescription Medications, particularly in Liquid Medicines like Cough Syrup.



Cough Syrup

2. Also, it can be a Lubricant in Pills manufacturing and makes Tablets Transparent & Smooth, helping them break down quickly after it is swallowed.



Tablets, Capsules

3. Large amount of it may be prescribed to treat Elevated Blood Levels of Ammonia, which is a by-product of Protein breakdown and Blood Levels may become dangerously high.

Sodium Benzoate can also be used in Pharmaceutical products for its antimicrobial properties, such as in Tablets, Capsules.

NOTE : For Pharmaceutical Industries, we offer both the products as IP / BP / EP / USP, Pharma compendium products.

Is Sodium Benzoate Safe? (Regulations)

Sodium Benzoate is Generally Recognized as Safe and can be used as an Antimicrobial Agent and Flavoring Agent in Food; the maximum allowed amount is 0.1%.

It's also Generally Recognized as Safe (GRAS) when used as a Preservative in Animal Feed.

If a product contains Sodium Benzoate, it must be included in the Ingredient list.

The FDA considers the maximum allowable level for Sodium Benzoate in drinking water as 5 parts per billion. (5 ppb)

The World Health Organization (WHO) sets the allowable level for Sodium Benzoate in products at 0-5 milligrams per kilogram of the body weight per day.

The Body doesn't accumulate Sodium Benzoate.

Rather, it is metabolized, and it leaves the body in Urine within 24 hours.

This contributes to its Safety.

Sodium Benzoate : FAQs

Is Sodium Benzoate Harmful to Humans?

Sodium Benzoate is generally considered Safe. The FDA has set guidelines for how much is allowed in various products.

Is Sodium Benzoate safe to swallow?

Unless you have a specific sensitivity to it, you're safe consuming Sodium Benzoate within the FDA Guidelines.

Is Sodium Benzoate Safe for Skin?

In things like Cosmetics and Lotions, Sodium Benzoate keeps Molds and other Organisms from growing. It has Antimicrobial properties and is **Considered Safe**.

