

**FoodCare® FCATP**  
**Anti-Oxidant/Preservative for Meat, Fish and Poultry**

**Table of Contents**

**Page**

<b>2-3</b>	<b>FoodCare® FCATP – Use in Foods</b>
<b>4-7</b>	<b>FoodCare® FCATP – Material Safety Data Sheet and Specification</b>
<b>8-9</b>	<b>FoodCare® FCATP – Dietary Intolerance Data</b>
<b>9</b>	<b>FoodCare® FCATP - Disclaimer</b>

## PRODUCE DESCRIPTION AND SPECIFICATION

**Description:** FoodCare® FCATP (the “all in one” Antioxidant/Chelator, Carrier, Emulsifier system) is off-white to buff, crystalline powder with a slight odour. It consists of a synergistic mixture of Ascorbyl Palmitate d-a-Tocopherol and Citric Acid on a Dextrose base. It also contains an emulsifier, which enables the mixture to disperse in water at room temperature.

### Specification:

**Appearance:** Off-white to buff, crystalline powder  
**Dispersion in water:** Passes test  
**(0.1% w/w)**  
**Total aerobic viable count:** Not more than 10,000 per gm

Product	Product Code	Application	Packaging
FoodCare® FCATP	FCATP025	Meat, Vegetable and Fats, Mayonnaise dressings, Sauces, Baby Foods, Dairy Products.	25kg poly lined carton

All ingredients are Kosher, GMO and Gelatine free. FoodCare® FCATP is soluble in fats, oils and dispersible in water.

### Functionality:

Delays lipid oxidation = longer shelf life.  
Inactivation of metal ions which catalyse the initiation of oxidation processes  
Makes antioxidant distribution uniform facilitating easier incorporation in liquids pastes or powders

### Potential Benefits:

- Consumer friendly alternative to traditional antioxidants (BHA – and BHT based antioxidants)
- Improvement of food products by retarding lipid oxidation.
- Synergistic effect with Ascorbyl Palmitate and d-a– Tocopherol particularly when used in fats and processed foods.
- Longer shelf life of oils, fats and processed products
- Consistent product quality from batch to batch by minimising variation in taste, odour, colour and texture with no loss in nutritional value.

### Main Application Areas:

- Vegetable oils, frying oils
- Dairy products and baby foods
- Snacks
- Mayonnaise dressings and sauces
- Meat products (fish, beef, pork and poultry – sausages and burgers)

**Usage Levels:** The exact usage dosage cannot be stated in general since it depends upon the application in question. We generally suggest a concentration of 300ppm.

**Directions for Use:** FoodCare® FCATP can be applied to complex products by spraying, dipping, kneading or injection.

**Storage:** Below 25°C in unopened original containers. Once opened FoodCare® FCATP

should still be stored below 25°C in its original container and should be used within 6 months of the date on which it was first opened.

**Shelf Life:** The shelf life of **FoodCare® FCATP** is six (6) months when stored according to recommendations.

**Packaging:** **FoodCare® FCATP** is available in 25kg poly lined carton. Other sizes of packaging are available upon request but will incur additional costs.

**Safety & Handling:** A materials Health and Data Sheet is available on pages 4-7.



#### 4. FIRST AID MEASURES

<b>Eye Contact:</b>	Irrigate thoroughly with water, open eyelids forcibly.
<b>Skin:</b>	Brush off any adhering particles; wash affected skin with water and soap (not solvents); report any skin irritation to a medical advisor.
<b>Inhalation:</b>	Bring immediately to fresh air; consult physician if discomfort occurs or persists.
<b>Excessive Ingestion:</b>	Symptomatic treatment by a physician.

#### 5. FIRE FIGHTING MEASURES

Combustible powder. Use water spray, foam, powder, carbon dioxide or other extinguishing medium appropriate to existing fires. Breathing apparatus must be worn.

#### 6. ACCIDENTAL RELEASE MEASURE

Collect spillage avoiding the spread of dust. If present in solution soak up in inert granular absorbent or rags. Dispose in accordance with Sections 13. Vacuum clean or wash area thoroughly with detergent and water.

#### 7. HANDLING AND STORAGE

Sensible precautions should be taken to avoid contact with the eyes and skin, inhalation of dust or accidental ingestion.

Observe strict cleanliness and personal hygiene at all times.

**FoodCare® FCATP** is a combustible powder and there is a danger of dust explosion. Equipment must be fully earthed to prevent accumulation of static electricity and other sources of ignition must be avoided. Avoid dust formation.

Store in the original, sealed container in a dry place at, or below, room temperature. Suitable materials for equipment are stainless steel, aluminium, enamel, glass or good-approved plastic.

“Date of manufacture” and “Use by Date” dates are shown on each product label. For general planning purposes allow maximum storage period of six (6) months from date of delivery.

#### 8. EXPOSURE, CONTROL AND PERSONAL PROTECTION

An official occupation exposure limit for **FoodCare® FCATP** has not been established but the recommended limited time working weighted average 8 hour working day is 10.00mg/m<sup>3</sup> (nuisance dust only).

Eye protection and PVC or rubber gloves should be worn as appropriate and local exhaust ventilation employed if there is a risk of exceeding the recommended exposure limit. For unavoidable dusty operations an approved dust mask or positive respirator must be worn and the eyes protected with safety goggles or the respirator face piece.

#### 9. PHYSICAL AND CHEMICAL PROPERTIES

<b>Taste:</b>	Sweetish
<b>Smell:</b>	Slight odour
<b>Molecular Mass:</b>	Not relevant – mixture
<b>Bulk Density:</b>	About 0.9 kg/litre
<b>Solubility:</b>	Soluble in oils, fats. Dispersible in water at 20°C

## 10. STABILITY AND REACTIVITY

Product from humidity, light and heat for quality reasons. Since its functions in foods are to react with active oxygen during storage it is **incompatible** with oxidising agents (particularly peroxides) ferric and silver salts.

## 11. TOXICOLOGICAL INFORMATION

All the ingredients in **FoodCare® FCATP** are food grade materials and generally regarded as safe (GRAS Certified) for human and animal consumption.

### Pure Ascorbyl Palmitate:

**Acute Toxicity:** LD<sub>50</sub>>10,000 mg/kg  
**Local effects:** May cause irritation of eyes and mucous membranes.  
**Special effects:** Not mutagenic (Ames-test)

### Pure d-α-Tocopherol

**Acute Toxicity:** LD<sub>50</sub>>5,000 mg/kg  
Excessive oral intake can cause headache fatigue, weakness, digestive disturbances and nausea. Prolonged and intensive skin contact may lead to erythema and dermatitis.  
**Local effects:** No eye irritation, skin irritation, oxidation products irritate skin.  
**Special effects:** Not mutagenic (Ames-test), not phototoxic.

### Pure Citric Acid

**Acute Toxicity:** LD<sub>50</sub>>5,000 mg/kg  
**Local effects:** Severe eye irritation, moderate skin irritation.  
**Special effects:** Not mutagenic (Ames-test), not teratogenic.

## 12. ECOLOGICAL INFORMATION

**Biodegradable:** **FoodCare® FCATP** is not expected to result in any persisting environmental influence.

## 13. DISPOSAL CONSIDERATION

Small quantities may be disposed with general waste. Larger amounts must be disposed in accordance with The Special Waste Regulations at a licensed incinerator or landfill site.

## 14. TRANSPORT INFORMATION

Not classified as hazardous for transport

## 15. REGULATORY INFORMATION

d-α-Tocopherol and Ascorbyl Palmitate, the antioxidant ingredients of **FoodCare® FCATP** are non GMO permitted food antioxidants according to EU regulations 1829/2003 and 1830/2003.

When added to food or drink their presence must be declared on the product label. A suitable declaration might be:-

Either Antioxidants – Ascorbyl Palmitate; d-a-Tocopherol  
Or Antioxidants – E304 (i); E307

Citric Acid is a permitted acidifier with EU and UK regulations. Whilst it may be declared on a product label (Acidifier – Citric Acid; or Acidifier – E330) it is arguable that it is a technological additive which has no function in the final product and therefore need not be declared. Similarly Glycerol Monostearate is an accepted emulsifier included for a technological purpose which is largely irrelevant to the final food product and need not be declared.

**FoodCare® FCATP** is supplied for use in food recipes/processing and is not for retail sale. It is therefore labelled in accordance with EC regulation 67/548/CEE and 1999/45/CE of the Food Additives Labelling Regulations 1999.

## 16. INFORMATION ON USE

<b>Uses:</b>	As an antioxidant/preservative for use in food recipes and processing
<b>Pack Size</b>	25kg sealed poly lined carton. Supplied in minimum 1000kg shrink wrapped palletised quantities.
<b>Country of Origin:</b>	Belgium

## DIETARY INTOLERANCE DATA

**Product:** FoodCare® FCATP  
**Product Code:** FCATP025  
**Supplier:** FoodCare Technologies sprl

Does the product contain any of the following?

Ingredient	Yes	No	Additional Information
Genetically modified organisms		✓	
Material from or produced from Genetically Modified Organisms		✓	
Seafood		✓	
Oil of seafood		✓	
Nuts		✓	
Oil of nuts		✓	
Seeds		✓	
Oil of seeds		✓	
Sesame seeds or their derivatives		✓	

Is the product suitable for:-

Ingredient	Yes	No	Additional Information
Vegetarians	✓		
Vegans	✓		
Kosher foods/diets	✓		
Celiac disease	✓		
Diabetics		?	Contains Dextrose



## DIETARY INTOLERANCE DATA

**Product:** FoodCare® FCATP  
**Product Code:** FCATP025  
**Supplier:** FoodCare Technologies sprl

Does the product contain any of the following?

Ingredient	Yes	No	Additional Information
Wheat or wheat derivatives		✓	
Gluten		✓	
Egg or egg derivatives		✓	
Maize or maize derivatives	✓		Dextrose is produced from maize starch
Soya or soya derivatives		✓	
Artificial colour		✓	
Added colour		✓	
Artificial flavourings		✓	
Added salt		✓	
Benzoates		✓	
Sulphur Dioxide		✓	
Other preservatives/acidifiers		✓	
BHA/BHT		✓	
Other antioxidants		✓	
Glutamate (% if naturally occurring)		✓	
Yeast or yeast extracts		✓	
Level of chloropropanols if present		✓	
Garlic		✓	
Bovine products or by product		✓	
Cows milk or cows milk products		✓	
Other animal products or by product		✓	

### Dextrose Anhydrous

- Allergens:** Comply in accordance with the ALBA recommendations and with Annex IIIa of the European Food Labelling Directive 2000/13/EC as amended by Directives 2003/89/EC and completed by Directive 2006/142/EC. Nutritional values are in accordance with Council Directive 90/496/EEC on nutritional labelling for foodstuffs.
- GMO Statement:** Within Europe the Dextrose Anhydrous complies with EU GMO criteria as principally laid down under EC Regulation No 1829/2003 on “genetically modified food and feed” and EC Regulation No 1830/2003 on “the traceability of food and feed products produced from GMO’s”.
- Legal Requirement:** Dextrose Anhydrous complies with Directive 2001/111/EEC – certain sugars intended for human consumption.

**Disclaimer:** FoodCare Technologies has used every possible care in compiling, preparing and issuing this information. Manufacturers using this product must never less satisfy themselves of the suitability of the material for incorporation in their own end- products having regard to all relevant obligations therewith, whether under the Food Safety Act, Feeding Stuffs Regulations and Health & Safety at Work Act. Control of Substances Hazardous to Health Regulations or any other relevant legislations or common law requirement. This information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own test to determine the suitability of our product for their own specific purposes. Statements contained herein should not be considered as a warranty of any kind, expressed or implied and no liability is accepted for the infringement of any patents.

### Food Care Technologies sprl

Boulevard Saint-Michel 123, 1040 Etterbeek, BELGIUM

☎: +32 497870896 📠: +32 241 66 378

Email: [info@foodcaretechnologies.com](mailto:info@foodcaretechnologies.com) URL: [www.info@foodcaretechnologies.com](http://www.info@foodcaretechnologies.com)