

# FoodCare® FCAF

## Anti-Browning Agent for Fruit (Salad and Cut)

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#### PRODUCE DESCRIPTION AND SPECIFICATION

**Description:** FoodCare<sup>®</sup> FCAF is a white fine granular powder. A blend of EU and FDA Food Approved fruit acidulants which have been specifically formulated and synergistically blended to delay enzymic browning in a wide variety of prepared fruit snacks (both traditional and exotic varieties) facilitating a longer shelf life without affecting the organoleptic and sensory and nutritional value.

#### **Potential Benefits:**

- FoodCare<sup>®</sup> FCAF is a patented and innovative Anti-Browning Processing Aid which significantly extends shelf life of fresh cut fruit snacks and fruit salads without affecting the organoleptic and sensory properties of the fruit and with no loss in nutritional value.
- Mildly hydroscopic
- Can be used for multiple range of mixed fruits apples, pears, plums, strawberries, raspberries, blackberries, cherries including the exotic varieties like pineapple, kiwi fruit, mango's, papaya and melons.
- Consumer/Employee friendly alternative being safe and simple to handle. No fumes liberated, no bad odour facilitating a safer and healthier work environment.
- Does not contain synthetic biocides or antibiotics.
- Non-mutagenic
- Non lachrymatory
- Biodegradable
- Anti-microbial and effective against yeast and mould.
- Very soluble in water at low temperatures 2°C 4°C
- Can be added directly to fruit syrups.
- Concentration measured by conductivity monitoring providing consistent quality from batch to batch improving efficiency and cost effectiveness.

Usage Levels:	We generally suggest a concentration of 3.0% - 5.0%
Shelf Life:	The shelf life of FoodCare <sup>®</sup> FCAF is one (1) year from packaging date ( <b>unopened</b> ). Store tightly closed.
Packaging:	FoodCare <sup>®</sup> FCAF is available in 25.00kg poly tubs.

Safety & Handling: A materials Health and Data Sheet is available on pages 3-5.



## MATERIAL SAFETY DATA SHEET FoodCare® FCAF

### I. PRODUCT DESCRIPTION AND SPECIFICATION

Specifications:	Appearance:	White to pale Cream Fine Granular Powder
	Taste:	Weak Acidic
	Odour:	Fresh to odourless
	Solubility:	Very soluble in water
	pH as a 5% Solution:	3.18 - 3.20
	Stability:	Stable

#### II. SAFETY INFORMATION

### 1. IDENTIFICATION

Name:	FoodCare <sup>®</sup> FCAF
Product Code:	FCAF025
Supplied by:	Food Care Technologies sprl
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	B-1040 Brussels, BELGIUM
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#### 2. HAZARD INDENTIFICATION

FoodCare<sup>®</sup> FCAF is classified as very low hazard. There are no known health hazards associated with FoodCare<sup>®</sup> FCAF when used as **recommended**.

FoodCare® FCAF does not contain any carcinogens or potential carcinogens as listed by OSHA, IARC or NTP or ACGIH.



#### 3. FIRST AID MEASURES

Eye Contact:	Irrigate thoroughly with water, open eyelids forcibly.	
Skin:	Wash affected area with water (not solvents); report any skin irritation to a medical	
	advisor.	
Excessive Ingestion:	DO NOT induce vomiting. Not likely to be hazardous if ingested.	

#### 4. FIRE FIGHTING MEASURES

Non-flammable. Non-combustible.

#### 5. ACCIDENTAL RELEASE MEASURE

Dispose in accordance with Section 13. Wash area thoroughly with water. Neutralise with weak alkaline solution. Avoid contact with skin and eyes.

Land disposal is acceptable, FoodCare<sup>®</sup> FCAF is biodegradable.

#### 6. HANDLING AND STORAGE

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

Observe strict cleanliness and personal hygiene at all times.

Keep container tightly closed.

Store in a cool (15°C), dry area.

Keep away from odorous and toxic substances and strong oxidising agents.

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

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

Eye protection and PVC or rubber gloves are not essential but should be worn as appropriate and local exhaust ventilation employed if there is a risk of exceeding the recommended exposure limit.

#### 8. PHYSICAL AND CHEMICAL PROPERTIES

Appearance/Colour:	White Fine Granular Powder
Assay:	100% Solids Concentrate
Odour:	Fresh to odourless
Molecular Mass:	Not relevant – mixture
Bulk Density	
(5%@20 <sup>⁰</sup> C):	1.01-1.04
Solubility:	Very soluble in water.
Flammability:	Non-flammable, Non-combustible.

#### 9. STABILITY AND REACTIVITY

FoodCare<sup>®</sup> FCAF is stable. However do not mix with concentrated chlorine (bleach), ammonia based cleansers or similar products. Incompatible with strong oxidizing agents. Product does not polymerize. There is no known effect from chronic exposure.



#### **10. TOXICOLOGICAL INFORMATION**

All the ingredients in FoodCare<sup>®</sup> FCAF are EFSA approved food grade materials and Generally Regarded as Safe (GRAS) by the FDA for use as a processing aid.

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

#### **11. ECOLOGICAL INFORMATION**

FoodCare® FCAF is not expected to result in any persisting environmental influence. Material decomposes in soil.

#### 12. DISPOSAL CONSIDERATION

Discharge treatment must be disposed/treated in accordance with The Special Waste Regulations in accordance with local, regional and state laws and regulations.

#### **13. TRANSPORT INFORMATION**

Not classified as hazardous for transport

#### 14. REGULATORY INFORMATION

FoodCare® FCAF is supplied for use as a processing aid in fruit (including exotic) dipping processes and is not for retail sale. Classification and labelling is in accordance with Regulation (EC) No 1333/2008 - Processing Aids and (2) Regulation (EU) No 1169/2011 Labelling Regulation. Does not contain a toxic chemical subject to SARA TITLE 111 Section 313.

#### **15. ADDITIONAL INFORMATION**

FoodCare<sup>®</sup> FCAF satisfies:

Food Chemical Codex 5<sup>th</sup> Edition specifications Categorised: Generally Recognised as Safe (GRAS) by the FDA Produced under ISO9001:2000 Certified Quality Management Systems, GMP and BRC approved. Shelf Life of FoodCare® FCAF is twelve (12) months from production date.

#### Country of Manufacture: The Netherlands

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FoodCare<sup>®</sup> is the registered trade mark of FoodCare Technologies sprl. Material sold under the FoodCare Technologies sprl trademarks are manufactured by 3rd party suppliers.

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