

CALCIUM CARBONATE

Origin: Calcium Carbonate is a naturally occurring mineral derived from Calcite rich rocks such as Limestone, Chalk and Marble. It can also be found in biological sources such as Eggshells and Seashells.

Profile: Highly opaque, naturally occurring white colour. *This is a replacement for Titanium Dioxide.

Formats: Water and Oil dispersible powder.

Stability: Excellent heat and light stability, not stable in acidic pH.

Applications:

- Bakery
- Soups and sauces
- Confectionery
- Milk powders and all dairy products
- Nutraceuticals
- Natural calcium source for fortified foods
- Cereals and baking powders
- Whitening agent in confectionary and Surimi
- Chewing gum



Technical Support

Talk to our team about the options available and our recommendations which would be given according to the application. Accelerated stability testing can also be undertaken in our laboratories to assist our partners.