



# VERSENE Food Grade EDTA

Direct Food Uses for VERSENE\* Chelating Agents Cleared by U.S. Food and Drug Administration

Food	Limitation (ppm) <sup>1</sup>		Use
	VERSENE CA Calcium Disodium EDTA <sup>2</sup>	VERSENE NA Disodium EDTA <sup>3</sup>	
<b>Dressing, Sauces, and Spreads</b>			
French dressing	75	75	Preservative
Dressing, non-standardized	75	75	Preservative
Mayonnaise	75	75	Preservative
Sauces	75	75	Preservative
Potato salad	100		Preservative
Sandwich spreads	100	100	Preservative
Oleomargarine	75		Preservative
Spreads, artificially colored and flavored orange and lemon	100		Preservative
<b>Vegetables</b>			
Legumes, cooked, canned	365	165	Promote color retention
Black-eyed peas, canned		145	Promote color retention
Dried lima beans, cooked, canned	310		Promote color retention
Red beans, canned	165		Promote color retention
Pink beans, canned	165		Promote color retention
Processed dry pinto beans	800		Promote color retention
Other canned beans and peas	365	165	Promote color retention
Mushrooms cooked, canned	200		Promote color retention
White potatoes, canned	110		Promote color retention
White potatoes, frozen (incl. cut potatoes)		100	Promote color retention
Pickled cucumbers	220		Promote color, flavor and texture retention
Pickled cabbage	220		Promote color, flavor and texture retention
<b>Beverages</b>			
Carbonated soft drinks	33		Promote flavor retention
Fermented malt beverages	25		Antigushing agent
Distilled alcoholic beverages	25		Promote stability of color, flavor and/or product clarity
<b>Seafood</b>			
Shrimp (cooked, canned)	250		Retard struvite formation, promote color retention
Crabmeat (cooked, canned)	275		Retard struvite formation, promote color retention
Clams (cooked, canned)	340		Promote color retention
Gefilte fish balls or patties		50 <sup>4</sup>	Inhibit discoloration
<b>Miscellaneous</b>			
Spice extractives in soluble carriers	60		Promote color and flavor retention
Pecan pie filling	100		Promote color retention
Canned strawberry pie filling		500	Promote color retention
Aqueous multivitamin preps		150	W/iron salts as color stabilizer for vitamin B12 in liquid vitamin preps
Non-nutritive sweeteners (water soluble)		0.10%	Sequestrant
Color additive mixtures <sup>5</sup> for foods and drugs	1%	1%	Diluent

1) Calculated as anhydrous calcium/disodium EDTA

2) 21CFR 172.120

3) 21CFR 172.135

4) Based on total weight of finished product, including packing medium

5) 21CFR 73.1

## VERSENE Food-Grade EDTA

For more information, complete literature, and product samples you can reach a Dow representative at the following phone numbers:

From the United States and Canada	call 1-800-447-4369 fax 1-989-832-1465
From Mexico	call 95-800-447-4369 fax 95-989-832-1465
In Europe	toll free +800 3 694 6367 call + 32 3 450 2240 fax +32 3 450 2815

Or you can contact us on the Internet at [www.versene.com](http://www.versene.com)

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