

## Sodium Nitrite Free Flow F/G

Characteristics	Specification
Sodium Nitrite (wt%)	95.5% - 100.0% Maximum
Sodium Nitrate (wt%)	0.0 - .25
Sodium Carbonate (wt%)	0.0 - .25
Water (wt %)	0.0 - .25
Heavy Metals as Lead	0.002 Maximum



### Description

White or yellowish powder.

### Food and Beverage

Sodium nitrite is used to fix the colors in preserved fish and meats. It is also important (along with sodium chloride) in controlling the bacterium *Clostridium botulinum*, which causes botulism. Lunch meats, hams, sausages, hot dogs and bacon are usually preserved this way.

### Packaging

50.00 lb bag