

## SODIUM METABISULFITE (SMBS)

### PRODUCT SPECIFICATION

#### SODIUM METABISULFITE (FOOD GRADE) - E223

Appearance : White or pale yellow clear,  
crystalline with and odor  
of sulfur dioxide

Concentration (Na <sub>2</sub> S <sub>2</sub> O <sub>5</sub> )	: min. % 98 (m/m)
SO <sub>2</sub> content	: min. % 66,02 (m/m)
Na <sub>2</sub> SO <sub>3</sub> content	: max. % 1,5 (m/m)
Na <sub>2</sub> S <sub>2</sub> O <sub>3</sub> content	: max. % 0,02 (m/m)
Na <sub>2</sub> SO <sub>4</sub> content	: max. % 2 (m/m)
Iron (Fe) content	: max. 5 ppm
Heavy Metals (Fe excluded, Pb content)	: max. 10 ppm
Chloride (Cl) content	: max. % 0.02 (m/m)
Arsenic (As) content	: max. 0.5 ppm
Lead (Pb) content	: max. 0.5 ppm
Cadmium (Cd) content	: max. 50 ppb
Selenium (Se) content	: max. 0.5 ppm
Insolubility	: Yok
pH (10% solution)	: 4-5,5
Mercury (Hg) content	: max. 0.1 ppm

#### ANALYTICAL METHOD

Visual

Titrimetric
Titrimetric
Titrimetric
Turbidimetric
Turbidimetric
Kolorimetric
Kolorimetric
Titrimetric
AAS
AAS
AAS
AAS
Gravimetric
pHmeter
AAS

**PRODUCTION METHOD** : Continue

**RAW MATERIAL CONTENT** : Sulfur, Sodium Carbonate, Sodium Hydroxide

#### PACKAGING

Delivered in 25 kg polyethylene bags, resistant to moisture and physical damage or in 900 – 1000 kg polypropylene big-bags with polyethylene liners.

#### APPLICATION FIELDS

- Anthichlore in bleaching in textile industry
- Antiseptic in production of cellulose esters
- Main raw material in production of sodium hydrosulfite, aromatic alcohols and aldehydes
- Preservative and disinfectant in food and beverage industries as a source of sulfur dioxide
- Antiseptic in fermentation process
- Color removing in paint and leather industries
- Disinfectant in cosmetic and canned industry
- Various applications in paper, fiber, rubber and adhesive industries

#### STORAGE AND HANDLING

It should be stored in a dry and closed area avoiding contact with air. In damp places due to the SO<sub>2</sub> decomposition it loses its activity. Air contact must be prevented. Do not use in covered un-aerated rooms.

Shelf Life : 2 years