

2 minutes application break

# Benzoate

## Facts

**Origin** France

**Dates back** 1858

**Ingredients** Benzene acid and sodium hydroxide

Food preservative

## MixSing Vortex



### Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,000 cP
Accessories	Table
Materials	Stainless steel: AISI 316L. All materials: EC 1935

## Insight

Benzoate is a food preservative used to prevent the growth of bacteria and fungi in food and beverage products. The origins of benzoate can be traced back to the 19th century when it was first discovered by a French chemist named Charles-Adolphe Wurtz. He first synthesized benzoic acid in 1858 and discovered it could be used as a food preservative.

Benzoate combines benzoic acid with a base such as sodium or potassium. It is commonly used in various food and beverage products, such as soft drinks, fruit juices, and pickled products. It is also used in personal care products such as

mouthwash, toothpaste and cosmetics.

Benzoate is considered safe for consumption by regulatory agencies such as the Food and Drug Administration (FDA) and the European Food Safety Authority (EFSA). However, some studies have suggested that when benzoate is combined with ascorbic acid (vitamin C) and exposed to heat, it can form a benzene carcinogen. Therefore, regulatory agencies have set limits on the amount of benzoate used in food and beverage products.

Benzoate is a popular food preservative, and it is widely used in the food and

beverage industry. Benzoate is commonly used in soft drinks, fruit juices, and pickled products, and it is also used in personal care products such as mouthwash, toothpaste and cosmetics. The popularity of benzoate has spread worldwide and can be found in many different products.