

Iranian edible calcium carbonate powder code PM101



Applications of Calcium Carbonate in the Food Industry

Calcium carbonate is a mineral with various applications in the food industry. It is used as a food additive to improve the texture, color, and flavor of food products. It is also used as a source of calcium in processed foods.

Here are some of the applications of calcium carbonate in the food industry:

Bulking agent: Calcium carbonate increases the volume of dough and improves the texture of bakery products by absorbing water. This is due to the reaction of calcium carbonate with acid, which releases carbon dioxide.

Anti-staling agent: Calcium carbonate prevents bakery products from drying out and becoming stale by absorbing moisture from the air.

Source of calcium: Calcium carbonate is a rich source of calcium and can help meet the body's calcium requirements.

Antacid: Calcium carbonate can help neutralize stomach acid.

Baking soda substitute: Calcium carbonate can be used as a substitute for baking soda in bakery products.

Cheap filler: Calcium carbonate is a cheap filler that can be used to increase the volume and weight of food products.

Leavening agent: Calcium carbonate can be used as a leavening agent in bread.

Baking powder ingredient: Calcium carbonate is one of the ingredients in baking powder.

Bread improver: Calcium carbonate can be used as a bread improver.

Advantages of calcium carbonate in the food industry:

Calcium carbonate has several advantages in the food industry. These advantages include:

- **Increased volume and weight of the final product:** Calcium carbonate can increase the volume and weight of the final product. This is especially important in bakery products such as bread, cakes, and cookies.
- **Staling retardation in flour products such as cakes, cookies, and bread:** Calcium carbonate can delay the staling process in flour products such as cakes, cookies, and bread. This helps to preserve the texture and flavor of these products.
- **Antacid, antibacterial, and antifungal agent:** Calcium carbonate can act as an antacid, antibacterial, and antifungal agent. This can help to preserve the quality and shelf life of food products.
- **Economical price compared to other fillers:** Calcium carbonate is a natural mineral that is extracted from limestone, gypsum, and marble. It has a relatively low price compared to other synthetic fillers.

Conclusion:

Calcium carbonate is a mineral with various applications in the food industry. It can help improve the quality and shelf life of food products.

For more information about this product, please scan the QR code below.

