

TRACELIGHT™ SODIUM HYDROXIDE 50% – FOOD GRADE

Low-chlorate caustic soda for high food safety standards, particularly in sensitive applications



HIGHLIGHTS

Contains less chlorate than standard caustic soda – ideal for achieving low chlorate levels in the final product

Approved food additive E524 with consistent compliance with food safety standards

100% traceability through batch production and unique batch numbers

Production, storage, bottling and transport in accordance with FSSC 22000 and HACCP – including Halal and Kosher certification

Also suitable for cosmetic products and foodstuffs for general consumption such as dairy products and baked goods, in accordance with Regulation (EC) No 1333/2008 – particularly suitable for sensitive applications such as infant and toddler food

Your challenge – Our solution

FOOD QUALITY WITH CONFIDENCE

TRACELIGHT™ – the high-purity caustic soda solution

TRACELIGHT™ is a high-purity, food-grade caustic soda solution. It has been specially developed for manufacturers who wish to ensure compliance with increasingly stringent chlorate limits – particularly in sensitive sectors such as infant and toddler food and many other food categories.

Sodium hydroxide is widely used in the food industry – as a food additive, cleaning agent and processing aid. It is precisely here that the quality of the sodium hydroxide used determines the subsequent chlorate levels in the product.

TYPICAL AREAS OF APPLICATION AND USE	
Applications in sensitive sectors such as infant and toddler food, as well as foods for special medical purposes	Used to optimise cleaning processes in general food production
Use in food categories intended for general consumption (e.g. the manufacture of dairy products, baked goods, cocoa products, beverages and many other food categories)	Used as food additive E524 or as a processing aid (e.g. for pH neutralisation)

PRODUCT SPECIFICATIONS TRACELIGHT™	
Product	Tracelight™ food-grade caustic soda (sodium hydroxide)
Chlorate content	Less than 4 ppm
Certificates	E524, FSSC 22000, HACCP, Halal, Kosher
Production process and safety	Tracelight™ is produced using a batch process, with each consignment assigned its own batch number – ensuring that the caustic soda can be traced seamlessly throughout the entire supply chain
Transport	Trucks suitable for transporting food
Benefits	Compliance with legal requirements, high product safety, support with certification



TRACELIGHT™ caustic soda
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TRACELIGHT™ INSTEAD OF CAUSTIC SODA – THE SAFER CHOICE

Technical caustic soda often has significantly higher chlorate levels (e.g. > 60 mg/kg), is not produced in batches, does not comply with E524 and often lacks both FSSC and specific food-grade certifications. It is not delivered in dedicated vehicles or lorry fleets.



Guaranteed compliance with current and future chlorate limit values

- Support in complying with the maximum residue limits for chlorate
- Reduction of a significant source of chlorate by switching from technical caustic soda to low-chlorate caustic soda
- Preparation for possible further reductions in limit values and new requirements

Greater food safety and consumer confidence

- Safety is ensured through the use of a sodium hydroxide solution that has been expressly approved by Dow for sensitive applications such as infant and toddler food, as a general food additive, and for cosmetic products
- Building trust through our contribution to clean, uncontaminated products – a key argument in our dialogue with retailers, authorities and consumers

Process reliability throughout the entire supply chain

- Consistent quality standards from production through to delivery – documented, tested and traceable
- Optional dedicated food-grade lorries and defined cleaning processes (separate area, sealed after cleaning) reduce cross-contamination
- Clear batch records facilitate audits, customer enquiries and complaints management

Flexible use in products and processes

- Suitable for applications where caustic soda remains in the final product (e.g. use as a food additive, pH regulation)
- Suitable for applications where caustic soda does not remain in the final product (e.g. CIP cleaning, processing aid)
- Can be combined with low-chlorine cleaning strategies, which have been shown in studies to deliver comparable or better microbiological results whilst significantly reducing chlorate residues

YOUR POINT OF CONTACT FOR TECHNICAL QUERIES REGARDING THE PRODUCT, ITS APPLICATION AND PROCESS OPTIMISATION:

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