Kalama® and Purox® — trusted brands around the world

Emerald is a global leader in benzoic acid and its salts, which are highly effective, naturally occurring preservatives that inhibit the growth of yeasts, bacteria, and molds in food and beverage applications up to pH 4.5.

Though benzoic acid occurs naturally in plums, cinnamon, cloves, and berries, Emerald’s benzoic acid is synthetically produced to the highest purity at Emerald’s FSSC 22000- certified operations in Kalama, Washington (USA) and Rotterdam, Netherlands.

Using the highest standards for quality, safety & consistency

Emerald’s dedicated personnel for quality, safety, and product compliance work diligently to ensure our products meet or exceed the highest standards and certifications for quality, in addition to regulatory and REACH compliance.

- FSSC 22000 / ISO 22000, c-GMP, HACCP
- ISO 9001:2015 (quality) and ISO 14001:2015 (environment)
- U.S. Pharmacopeia (USP), European Pharmacopeia (EP)
- National Formulary (NF), Food Chemicals Codex (FCC)
- Kosher, Kosher for Passover, and Halal offerings

Superior purity and quality for food-grade applications

Using an innovative purification technology, Emerald’s Purox benzoates are produced to the highest purity available, minimum 99.98%.

- Highest purity available ensures excellent taste and odor profile
- GRAS (U.S. FDA) and approved by the EU Commission for permitted uses / levels
- Very good solubility, low agglomeration, and dust-free
- Low water content
- Excellent stability
- Fast dissolution, excellent color and clarity in solution

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FSSC Certified to Ensure the Highest Quality and Safety.

Manufacturers, suppliers, retailers and consumers are increasingly demanding rigorous food safety management systems governing the manufacturing processes of ingredients they purchase. While most food ingredient manufacturers are required to have a HACCP plan in place, FSSC 22000 is the “gold standard” system in the industry, known for the demanding requirements to achieve and keep certification.

How does FSSC 22000 differ from other food safety programs?

FSSC 22000 represents one of the most rigorous approaches to a food safety management system for those engaged in the manufacturing of food ingredients and products.

Unlike other common schemes food ingredient producers may use, FSSC 22000 is:

**Comprehensive.**

FSSC 22000 incorporates ISO 22000, PAS 220 PRP’s, HACCP, and CODEX and integrates with other important systems for operational excellence, such as supply chain, quality (ISO 9001), and environment (ISO 14001).

**Recognized Worldwide.**

FSSC 22000 is globally recognized and accepted by important bodies such as the Global Food Safety Initiative (GFSI), the European Co-Operation for Accreditation (EA), and other accreditation bodies around the world.

**Rigorous for Continuous Compliance.**

FSSC 22000 uses a management certification scheme, not a “check the boxes” product/process scheme. It requires a strict cycle of audits and monitoring, management commitment, and continuous improvement.

**Independent, Transparent, and Non-Profit.**

FSSC 22000 relies on independent ISO standards and additional requirements, developed and maintained by global, crossfunctional ISO food safety experts. In contrast, most other GFSI-recognized schemes are owned by a specific stakeholder organization.

FSSC 22000 is owned by a not-for-profit foundation, the Foundation for Food Safety Certification, and is managed by a transparent Board of Stakeholders, made up of food safety experts from all parts of the supply chain around the world. It also requires third-party auditing and certification, and all licensed certification bodies must meet the accreditation’s integrity program.