



BMC-FCC

Food Grade Basic Magnesium Carbonate

For use as a food additive (E504) as an anti-caking, free flowing agent, color retention agent, desiccant or pH modifier. Meets the requirements of the Food Chemicals Codex (Fourth Edition) and European Directive 2001/30/EC.

Chemical Analysis	Specification	Typical Value
Magnesium Oxide as MgO (dry basis)	40.0-43.5%	42.4%
Calcium as CaO	0.45% max.	0.10%
Iron as Fe	200 ppm max.	< 50 ppm
Heavy metals as Pb	20 ppm max.	<< 20 ppm
Arsenic as As	3 ppm max.	< 1 ppm
Soluble salts	1.0% max.	0.5%
Acid insolubles	0.05% max.	0.02%
Lead	10 ppm	<0.5 ppm
E. Coli	absent	absent

Physical Properties	Specification	Typical Value
Bulk density (tapped)		0.30-0.50 g/cc

Appearance and description: Free flowing white powder, insoluble in water, and alcohol. Dissolves in dilute mineral acids with effervescence. (Caution!)

Composition: $5\text{MgO} \cdot 4\text{CO}_2 \cdot 5\text{H}_2\text{O}$

Packaging and storage: Net 15 kg in multiwall paper bags with separately sealed moisture proof inner polyethylene bag or big bags. Store in original packaging in a dry, ventilated space. Shelf-life under suitable storage conditions: 2 years from date of manufacture.

Custom-tailored specifications and other packaging modes are available.

Spec No: 853-8001-01-0804
Replaces BMC-96-003 of 01/96