

MAXIMIZE FRESHNESS, MINIMIZE WASTE & IMPROVE WATER QUALITY:

*The Power of our Versatile
Sodium Sulfite & Metabisulfite!*



ARM & HAMMER™ Sodium Sulfite & Metabisulfite offer a wide range of benefits across various industries, helping to elevate product consistency and unlock cost savings.

FOOD & BEVERAGE

CONSUMERS CORRELATE EXTENDED SHELF LIFE WITH REDUCTION IN FOOD WASTE

Historically, sulfites have occasionally faced negative perception due to their role as preservatives. However, evolving consumer attitudes and new priorities, such as financial constraints and environmental impact, are altering this perception.

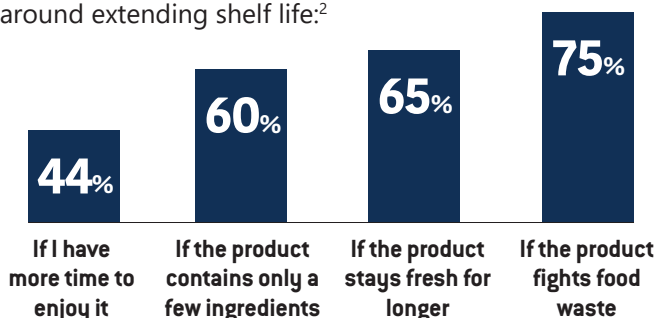
Consumers are increasingly aware of the enormity of food waste, recognizing its substantial ethical, environmental, and financial impact. As inflation drives up the cost of food and beverage goods, placing additional financial strain on consumers and businesses alike, they are actively seeking simple and effective solutions. One such solution is reducing spoilage by extending the shelf life of products.

While consumer behavior, such as purchasing products and forgetting about them until they spoil, also contributes to food waste, many consumers attribute a significant portion of waste to products with short shelf lives.

This is why a growing number of consumers are seeking products with extended shelf lives. Consumers cite several reasons for their decision to purchase a product marketed around extending shelf life:²

72% of consumers believe longer shelf life can significantly reduce food waste, and **1/3 are willing to switch to brands offering this benefit.**¹

74% of global consumers are willing to buy products marketed for their extended shelf life.¹



ELEVATE FOOD QUALITY AND CONSISTENCY

ARM & HAMMER™ Sodium sulfite and sodium metabisulfite have a wide range of food grade applications:³

Sodium Sulfite	Sodium Metabisulfite	Both Products
<ul style="list-style-type: none"> Prevents discoloration in dried foods, condiments, and pickled foods Improves processing and consistency of doughs in baking 	<ul style="list-style-type: none"> Prevents discoloration in fruits Used in crackers to develop a soft and extensible dough and improve machinability during sheeting and rolling Reduces mixing time requirements of flour 	<ul style="list-style-type: none"> Preserves food, wine, and beer to enhance stability and extend shelf life. Keep shrimp, octopus and crustaceans looking fresh by inhibiting enzymatic browning. Bleach food starches – bread, potatoes Sanitize packaging, including cellophane and bottles, to eliminate harmful microorganisms. Kosher pareve and halal. International requirements for food additives are fulfilled⁴



EXTEND SHELF LIFE, REDUCE WASTE, AND IMPROVE WATER QUALITY

with our **Versatile Sodium
Sulfites & Metabisulfites**



WATER TREATMENT

ENSURE CLEAN, SAFE WATER

Sodium sulfite and metabisulfite are essential compounds used in industrial and wastewater treatments, offering similar benefits:

Industrial Water Treatment: Sodium sulfite and metabisulfite are added to water to reduce oxygen and chlorine, effectively controlling corrosive tendencies.

Wastewater Treatments: Sodium sulfite and metabisulfite remove residual free and combined chlorine, safeguarding aquatic life from the toxic effects of residual chlorine.

Additional Benefits:

- Reduces the formation of harmful chlorinated compounds in drinking water resulting from the reaction between residual chlorine and water-borne organic materials.
- Provides an easier alternative to sulfur dioxide gas for chlorine control.



Both sodium sulfite and sodium metabisulfite are certified under NSF/ANSI/CAN 60 Drinking Water Treatment Chemicals.

PHARMACEUTICAL

PRESERVE AND EXTEND SHELF LIFE

Sodium sulfite and sodium metabisulfite are also utilized to preserve and extend shelf life in pharmaceutical applications. Additionally, these compounds have been shown to maintain the potency of certain medications such as corticosteroids, antifungals, and topical anesthetics.³

Sodium sulfite meets the specification limits of the effective edition of the European Pharmacopoeia, while sodium metabisulfite fulfills these specification limits as well as international standards.⁵



UNLOCK THE POTENTIAL OF SODIUM SULFITES & METABISULFITES TODAY

From enhancing the shelf life and appeal of food and beverages to ensuring safe and clean water, sodium sulfite and sodium metabisulfite are indispensable ingredients that contribute to product quality, industry efficiency, and customer satisfaction. To learn more or request a sample, connect with us today: ahperformance.com



SCAN TO
CONNECT

1. Lifestyle and Attitude Survey, Innova Market Insights, 2022. 2. FMCG Gurus Top Ten Trends for 2024. 3. Fish and Fishery Products Hazards and Controls Guidance Fourth Edition – August 2019 Chapter 19: Undeclared Major Food Allergens and Food Intolerance Substances (fda.gov) June 2024. 4. Sodium sulfite and Sodium Metabisulfite Food Grade fulfils the purity criteria for food additives set by Directive (EU) 231/2012, the Joint (FAO/WHO) Expert Committee on Food Additives (JECFA) in the Codex Alimentarius as well as the one contained in the Food Chemical Codex. 5. The purity of this product fulfils in each case the specification limits of the effective edition of the European Pharmacopoeia, the US Pharmacopoeia, the British Pharmacopoeia and Japanese Pharmacopoei