

MAXIMIZE FRESHNESS, MINIMIZE WASTE & IMPROVE WATER QUALITY:

*The Power of our Versatile
Sodium Metabisulfite!*



ARM & HAMMER™ Sodium Metabisulfite offers 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, certain preservative ingredients have faced negative perception due to consumer concerns about food additives. However, evolving priorities—such as financial pressures and food waste reduction—are reshaping those attitudes.

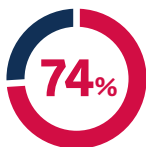
Consumers are increasingly aware of the enormity of food waste, recognizing its substantial ethical, environmental, and financial impact. As inflation drives up the cost of food and beverage goods, placing additional financial strain on consumers and businesses alike, they are actively seeking simple 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.

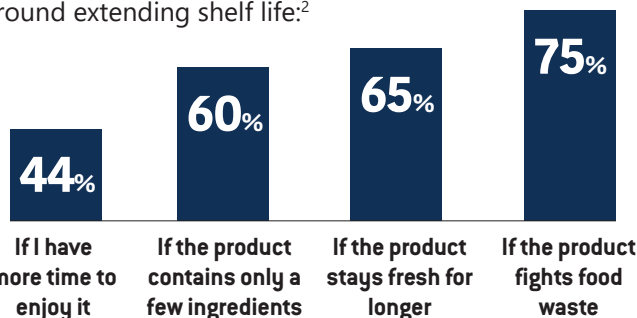
This is why a growing number of consumers are seeking products with extended shelf lives. Consumers cite several reasons for their decision to purchase a product marketed around extending shelf life:²



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 Metabisulfite has a wide range of food grade applications:³

- Prevents discoloration in dried foods, condiments, and pickled foods
- 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 Metabisulfite



WATER TREATMENT

ENSURE CLEAN, SAFE WATER

Sodium metabisulfite is an essential compound used in industrial and wastewater treatments, offering the following benefits:

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

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

Sodium metabisulfite is certified under NSF/ANSI/CAN 60 Drinking Water Treatment Chemicals.

Additional Benefits:

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



PHARMACEUTICAL

PRESERVE AND EXTEND SHELF LIFE

Sodium metabisulfite is 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 metabisulfite fulfills these specification limits as well as international standards.⁵



UNLOCK THE POTENTIAL OF SODIUM METABISULFITES TODAY!

From enhancing the shelf life and appeal of food and beverages to ensuring safe and clean water, sodium metabisulfite is an indispensable ingredient that contributes 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 Metabisulfite Food Grade fulfills 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 fulfills in each case the specification limits of the effective edition of the European Pharmacopoeia, the US Pharmacopoeia, the British Pharmacopoeia and Japanese Pharmacopoei