

## Product Description-TDS

**Product Name:** Potassium bromate

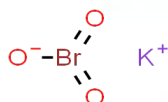
### Product Information

CAS No: 7758-01-2

Molecular Formula:  $\text{Br}_2\text{Zn}$

Molecular Weight: 225.19

Molecular Structure:



**Other Items:**



Items	Requirements
Appearance	White crystal
Assay	$\geq 99.0\%$
Water	$\leq 0.5\%$
Chloride	$\leq 0.1\%$
Bromide	$\leq 0.06\%$
Sulfate	$\leq 0.02\%$
PH	5.0~8.0

### Package:

25kg/drum

### Application:

Used as an oxidizing agent, as an additive to canned food, and as a treatment agent for wool. It is commonly used as an oxidizing agent and as a reference substance in analytical chemistry for the determination of gallium by spot-drop analysis. In mercury refining, its 3% aqueous solution can be used for mercury purification. It is also used as a wool treatment agent. In the food industry, it is used as a quality improver for canned fish products and as an additive for bread making to improve the quality of flour baking. As a flour quality improver, it has oxidizing properties and makes the flour bleached; it inhibits the activity of proteolytic enzymes and improves the nature of gluten. China's regulations can be used in wheat flour, the maximum use level 0.03g/kg, the final food must not be detected. Used as wheat flour treatment agent; dough quality improver; oxidizing agent; fish canning reformer; malt saccharification treatment agent.

### Storage:

Store in tightly closed containers, cool and dry. Protect from heat, oxygen and light.