



# Terra Alba

Food & Pharmaceutical Grade



Calcium Sulfate Dihydrate

## What is Terra Alba?

The dihydrate form of calcium sulfate which results from fine-grinding a high-purity white natural gypsum.

## What does Calcium Sulfate do?

Supplies dietary calcium, is a filler, and creates a smoother-tasting beer with improved stability and shelf life.

## Where is Calcium Sulfate used?

Enriched flour and breads, cereals, baking powder, yeast foods, beer, and pharmaceuticals.

## Why Terra Alba?

Calcium Sulfate products serve as an economical and FDA-approved source of supplemental calcium



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**Terra Alba** is the dihydrate form of calcium sulfate that results from fine-grinding and air-separating a select, high-purity white gypsum that contains about 20 percent water of crystallization.

**Calcium Sulfate Fillers** – The use of calcium sulfate in pharmaceutical and food applications is widespread and continues to expand. This mineral is approved by the Food and Drug Administration as an additive for nutritional and functional use in food products.

**Commercial Baking Industry** -- Surveys of food consumption show that calcium is one of the nutrients frequently lacking in American diets. Enriched bread has been the second best source because of certain ingredients which are unique to the industry in the United States. Calcium sulfate is functional as a dough strengthener, leavening agent, pH control agent, anti-caking agent, bread conditioner to prevent sticking, and as formulation and processing aids. This product can also be found in baking powder to improve baking response and shelf life, pastas, cake icing, canned vegetables, artificially sweetened jellies and preserves and with benzoyl peroxide in some cheeses.

**Brewing Industry** -- Calcium sulfate promotes proper gelatinization of the starch in the cooker mash, as well as protein degradation and starch conversion. Thus, yield in the main mash

is increased. The use of calcium sulfate also results in a paler, smoother-tasting beer with improved stability and longer shelf life.

**Pharmaceutical Industry** -- Calcium sulfate is extensively used as a diluent because it makes an excellent inert extender while also serving as a dietary calcium supplement.

Calcium sulfate is also considered safe as a migrating substance in food contact surfaces. It is acceptable for mixture with pigments and colorants used in food containers.

**Terra Alba** is guaranteed to meet the specifications of the Food Chemicals Codex and the National Formulary. During the manufacture process, careful quality-control tests are conducted on a regular basis in a modern well-equipped laboratory.

*For more information on Terra Alba, contact your Diamond K representative today.*

### TYPICAL LABORATORY ANALYSIS

Assay.....	99.4%
Loss on Drying .....	20.7%
Arsenic .....	<3.0ppm
Fluoride .....	<30ppm
Heavy Metals.....	<10ppm
Iron .....	<100ppm
Lead .....	<2.0ppm
Selenium.....	<30ppm

100% Natural • Derived from Mined Gypsum