



## LIANYUNGANG DONGTAI FOOD INGREDIENTS CO.,LTD.

### SPECIFICATION

#### Sodium Acid Pyrophosphate

1. Chemical name: Sodium Acid Pyrophosphate, Disodium Dihydrogen Pyrophosphate
2. M. F.:  $\text{Na}_2\text{H}_2\text{P}_2\text{O}_7$
3. M. W.: 221.94
4. Physical properties: white monoclinic crystal powder. Its relative density is 1.86. It is soluble in water, insoluble in alcohol. It hydrolyzes to orthophosphate when heated in acid medium. It is hygroscopic, forms hexahydrate in damp air, and decomposes to metaphosphate at above  $220^\circ\text{C}$
5. Quality standard: (FCC-V、GB25567-2010)

Name of index	FCC-V	GB25567-2010
Content (as counted by $\text{Na}_2\text{H}_2\text{P}_2\text{O}_7$ ) $\geq$ %	93.0-100.5	93.0-100.5
Water Insoluble% $\leq$ %	1.0	1.0
PH (1% aqueous solution)	-	3.5-4.5
Arsenic(As), $\leq$ %	0.0003	0.0003
Heavy Metals (as Pb) $\leq$ %	-	0.001
Fluoride(F) $\leq$ %	0.005	0.005
Pb $\leq$ %	0.0002	0.0002

6. Usage: In food industry, it is used as rapid ferment agent, quality improver and applied as acid component of bread and cake's synthetic leavening agent. Mixed with other phosphates can be applied to water retention of meat product, such as canned meat, cooked ham, meat can and instant noodles.

7. Packing: In 25kg composite plastic woven/paper bag with PE liner.

8. Storage and transport: It should be stored in a dry and ventilative warehouse and kept away from moisture and poisonous substances. Handled with care, so as to avoid damage to packing bags.