



**LIANYUNGANG DONGTAI FOOD INGREDIENTS CO., LTD**

## **SPECIFICATION**

### **Sodium Tripolyphosphate**

- 1、Chemical Name: Sodium Tripolyphosphate、Sodium Triphosphate
- 2、M. F:Na<sub>5</sub>P<sub>3</sub>O<sub>10</sub> M.W:367.86
3. Shelf life : two years Effectivity date :June-2015
- 4、Physical properties: White crystal powder, melting point is 622℃, easily soluble in water, with remarkable chelating ability to some metal ions such as Ca<sup>2+</sup>、Mg<sup>2+</sup>, can soften hard water, change suspension into solution, alkalescent, without causticity.
- 5、Quality standard: (GB25566-2010、FCC-V)

<b>Name of index</b>	<b>GB25566-2010</b>	<b>FCC-V</b>
Sodium Tripolyphosphate ≥%	85	85
P <sub>2</sub> O <sub>5</sub> ≥%	56.0-58.0	-
Fluoride (as F) ≤%	0.005	0.005
Arsenic (As) ≤%	0.0003	0.0003
Heavy Metal (as Pb) ≤%	0.001	-
Chloride (as Cl) ≤%	-	-
Sulfate (as SO <sub>4</sub> <sup>2-</sup> ) ≤%	-	-
Water Insoluble ≤%	0.1	0.1
pH (1% aqueous solution)	9.5-10.0	-
Whiteness ≥%	-	-
Pb ≤%	0.0004	0.0002
Bulk density	0.68-0.85g/ml	0.7-0.9g/ml

- 6、Usage: In food industry, it is used as water conservative, applied to can, fruit drinks, milk products, vegetable protein drinks, instant noodles, meat products, and so on.
- 7、Packing: In 25kg composite plastic woven/paper bag with PE liner.
- 8、Storage and transport: It should be stored in a dry, ventilative and clean warehouse, kept away from moisture and heat, and stored separately from poisonous substances.

