

SPECIFICATION

Product Name: Sodium Tripolyphosphate Food Grade
Chemical Formula: $\text{Na}_5\text{P}_3\text{O}_{10}$
CAS Number: 7758-29-4
Molecular Weight: 367.86 g/mol
Appearance: White crystalline powder
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min./Max.)
Identification	-	+ve	+ve
PH	%	9.79	9.3 – 10.1
Loss on drying	%	0.3	Max. 2.0
Assay	%	93.84	Min. 90.0
Phosphorus pentoxide	%	56.74	Min. 56.0
Clarity of solution	-	Clear solution	Clear solution
Sulfate	PPM	30	100
Iron	PPM	<2	30
Chloride	PPM	30	250
Arsenic	PPM	Passes	10
Heavy metals	PPM	<1	20

Physical Properties

- Solubility: Soluble in water. Insoluble in ethanol. Insoluble in acetone.

Shelf Life & Storage

- Shelf Life: 2 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a cool, dry, and well-ventilated place at 15–30°C. Keep the container tightly closed to protect from moisture and contamination. Store away from excessive heat, humidity, and direct sunlight in the original, properly labeled container to maintain product quality and prevent caking or hydrolysis.

Applications

- Use: Widely used as a sequestrant, emulsifier, stabilizer, moisture-retaining agent, and texturizer in food processing. It helps improve water retention, enhance texture, stabilize proteins, control pH, and prevent discoloration. It is commonly used in processed meat, poultry, seafood, dairy products, noodles, canned foods, and processed cheese.
- Dosage: Depends on the intended food application, product formulation, and applicable food regulations. It should be used according to Good Manufacturing Practice (GMP) and within the maximum limits permitted by the relevant regulatory authority.

Packaging

- Standard Packing: 25 Kgs woven pp bag with inner liner or as per customer requirement.
 - Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.
- * Specifications are based on the manufacturer's provided specifications.