

SPECIFICATION

Product Name: Mono Calcium Phosphate Food Grade
Chemical Formula: $\text{Ca}(\text{H}_2\text{PO}_4)_2 \cdot \text{H}_2\text{O}$
CAS Number: 7758-23-8
Molecular Weight: 234.05 g/mol
Appearance: White Fine Granular Powder
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min/Max)
Total P2O5	%	18.0	17.0 - 18.0
Assay	%	98.67	97.0 Min
pH Solution 1%	%	3.5	3.5 - 5.0
Loss on Ignition	%	15.6	17.5 Max
Loss on Desiccation@ 105° C	%	7.9	14.0 Max
Neutralizing Value	%	78.68	80.0 Max
CaO (Anhydrous)	%	15.5	15.0 - 17.0
Pb	PPM	<1.0	1.0 Max
As	PPM	<1.0	1.0 Max

F	PPM	<30.0	30.0 max
Cd	PPM	<1.0	1.0 Max
Hg	PPM	<1.0	1.0 Max
Al	PPM	200	200 Max.
Bulk Density	g/cm ³ lbs/ft ³	1.06 66	-
On 140 US Mesh	%	<1	1 Max
Through 200 US Mesh	%	94	90 Min
Theoretical Value:			
Identification Test	Positive Tests for Calcium and Phosphate		

Physical Properties

- Solubility: Freely soluble in water. Practically insoluble in alcohol

Shelf Life & Storage

- Shelf Life: 5 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a cool, dry, and well-ventilated place. Keep container tightly closed to protect from moisture. Protect from humidity and water exposure (it is hygroscopic). Avoid direct sunlight and heat. Store in original packaging or moisture-proof containers.

Applications

- Use: Leavening agent in baking powder for products like bread, cakes, and biscuits. Acts as an acidulant to control pH in food formulations. Serves as a nutrient supplement (source of calcium and phosphorus). Helps improve texture and volume in baked goods.
- Dosage: Depends on the application (Baking Powder, Processed Foods, Nutritional Fortification).

Packaging

- Standard Packing: 25 kg woven PP bags with inner liner, 1Kgs and 100grams, 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.