

# Aditya Birla Chemicals (Thailand) Ltd. [Phosphates Division] Bangkok, Thailand

## Sodium Hexametaphosphate (SHMP) FOOD GRADE

**FINE** 

Technical Data						
Commercial Name:	Sodium Hexametaphosphate –Fine	Synonyms:	-Sodium polyphosphate			
			-Graham's salt			
Grade:	Food Grade	CAS no:	68915-31-1			
Formula /Mol.Weight:	(NaPO <sub>3</sub> )n/(102)n	Appearance :	White odourless			
			powder- Hygroscopic,			
			risks of caking			
		E Number :	E452(i)			
Conforms to:	EU Directive, FCC VI, JECFA and NSF Standards.					

Specification:						
Parameters	Unit	Specifications	Method			
pH(1% Solution)		6.5 – 7.2	FCC			
Bulk Density	gm/cc	1.0 min.	ASTM-D1895B			
Moisture (at 110 Deg C for 4 hr)	%	0.5 max.	FCC			
Water Insoluble	%	0.1 max.	FCC			
Phosphate as (P <sub>2</sub> O <sub>5</sub> )	%	66.5 – 68.5	JECFA			
Loss on ignition	%	1.0 max.	FCC			
Fluoride as F	ppm	10.0 max.	FCC			
Arsenic as As	ppm	3.0 max.	ICP-OES			
Lead as Pb	ppm	3.0 max.	ICP-OES			
Cadmium as Cd	ppm	1.0 max.	ICP-OES			
Mercury as Hg	ppm	1.0 max.	ICP-OES			
Heavy metal as Pb	ppm	10.0 max.	FCC			

#### PARTICLE SIZE DISTRIBUTION:

Retained on 60 mesh (250 µm)	%	10.0 max.	ASTM-B214
Passed thru 100 mesh (150 µm)	%	70.0 min.	ASTM-B214

www.adityabirlachemicals.com Telephone no.+66-2-7042100

E-mail: <u>Customerservices.thaichemicals@.adityabirla.com</u>

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### Aditya Birla Chemicals (Thailand) Ltd. [Phosphates Division]

Bangkok, Thailand

#### **Packaging**

- 25 Kg Paper Bag with PE liner
- As per customer's request

#### **Storage**

SHMP-Fine, should be stored in closed containers in a cool, dry warehouse (temperature 0 – 25°C) Store it separately in compliance with Food grade regulations to avoid contamination risk.

#### **Shelf Life**

2 Years from the date of manufacturing.

#### **Functional Uses**

Sodium hexametaphosphate acts as an excellent sequestrant, curing agent, emulsifier, firming agent, flavor enhancer, flavoring agent, humectant, nutrient supplement, processing aid, stabilizer and thickener, surface-active agent, synergist, texturizer and buffering agent: Cheese, Cured Meats, Desserts, Dips, Eggs, Fillings, Fruits, Gelatin, Ice Cream, Imitation Cheese, Meat, Milk Based Beverages, Pet Food, Polymers, Poultry, Processed Cheese, Processed Meat, Seafood, Sour Cream, Starch, Syrups, Toppings, Vegetable Protein, Vegetables, Whey, Whipped Toppings, Yogurt.

#### **Certified By**

**HACCP** ISO 9001: 2008 ISO 14001: 2004 OHSAS 18001: 2007 **GMP** 

**HALAL KOSHER** and



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