

# Sodium tripolyphosphate (food grade)

Sodium tripolyphosphate is used in meat processing, seafood, frozen shrimp, sausage and modified starch.

The product offers advantages such as:

- Improved water holding capacity of meat and seafood products
- Denaturation of proteins prevention
- Stabilising of the colour of the products
- Improved texture of meat and seafood products

The product is manufactured by the phosphates division of Aditya Birla Chemicals (Thailand).

## Product specifications:

Formula	$\text{Na}_5\text{P}_3\text{O}_{10}$
Synonyms	Pentasodium triphosphate Pentasodium tripolyphosphate Sodium triphosphate
Grade	Fine granular: anhydrous
Specifications	pH (1% solution): 9.2-10.2 Moisture (at 110°C): 0.50% Water insolubles: 0.07% $\text{P}_2\text{O}_5$ : 57.0% Iron as Fe : 50.0ppm Purity: 94.0% Arsenic as As ppm: 3.0 Heavy metal as Pb ppm: 10.0 Cadmium as Cd ppm: 1.0 Fluoride as F ppm: 10.0 Lead as Pb ppm: 3.0 Mercury as Hg ppm: 1.0
Properties	CAS Number: 7758 - 29 - 4 Appearance: White coarse powder Molecular weight: 368
Applications	Meat processing, seafood, frozen shrimp, sausage, modified starch
Packaging	<ul style="list-style-type: none"><li>• 25kg polypropylene bag with PE liner</li><li>• 25kg paper bag with PE liner</li><li>• As per customer's request</li></ul>