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:**

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<tr>
<th>Formula</th>
<th>Na₅P₃O₁₀</th>
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| Synonyms         | Pentasodium tripolyphosphate  
                  | 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%       
                  | P₂O₅: 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        | 25kg polypropylene bag with PE liner  
                  | 25kg paper bag with PE liner  
                  | As per customer's request    |