



Food Additives

DM MSP 102

Edition Date May28,2018 Edition Number 2

Product Description

DM MSP102(**E339(i)**) is a multifunctional ingredient that can be used as an acid regulator, sequestrant and nutrient supplement in food. It is more acidic than disodium phosphate, which is alkaline. It is also called sodium dihydrogen phosphate or sodium phosphate monobasic.

Benefits

- Non- aluminum.
- White free-flowing powder or micron granular .
- Would hydrolyze to sodium orthophosphate if exposed to environment.
- Excellent leavening acid.
- DM MSP102 is made of thermal process phosphoric acid, will release more CO₂ rapidly.
- DM MSP 102 have no bitter taste and a good smell.

Specifications

Characteristics	Unit	Standard Request	Test Method
Content (Base on NaH ₂ PO ₄)	% (w/w)	98Min	FCC
Water / Moisture	% (w/w)	1.0 Max	FCC
Arsenic(As AS)	ppm	3 Max	FCC
P2O5 content		58Min	FCC
Heavy Metal(As Pb)	ppm	10 Max	FCC
pH value (1% aqueous solution)		4.2-4.8	FCC

¹⁾ Delivery specification: The product is monitored on a regular basis to ensure that it adheres to the specified values.

²⁾ Technical data: The technical data are used solely to describe the product and are not subject to regular monitoring.

Applications

DM MSP 102 may be used as leavening acid which combines with baking soda to release carbon dioxide to improve the texture and volume of baked goods. It is a good treatment to boiler, also can be used as buffering agent and as an ingredient in toothpaste.

Delivery Form

White powder or granular.

Packaging

DM MSP 102 is supplied in 25 kg bags / 1.000 kg shrink-wrapped pallets.

Storage

DM MSP102 is in sealed containers at room temperature in a dry place. Partially emptied containers should be carefully resealed after use.

Minimum shelf life is 24 months from the date of shipping when stored according to the said conditions.

Contact Us

Please contact us for safety and regulatory details or the Material Safety Data Sheet (MSDS).