



Food Additives

## DM DSP 103

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### Product Description

DM DSP 103( **E339(ii)**) is a is an inorganic compound derived from naturally occurring minerals and existing in two types: anhydrous with the chemical formula  $\text{Na}_2\text{HPO}_4$  and hydrate with three forms: dihydrate, heptahydrate and dodecahydrate. It is also called sodium phosphate dibasic, or disodium hydrogen phosphate.

### Benefits

- Non- aluminum.
- White free-flowing powder or micron granular .
- Would hydrolyze to sodium orthophosphate if exposed to environment.
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- DM DSP103 is made of thermal process phosphoric acid, will be good chemical properties.
- DM DSP 103 has no bitter taste and a good smell in food.

### Specifications

Characteristics	Unit	Standard Request	Test Method
<b>Content ( Base on <math>\text{Na}_2\text{HPO}_4</math></b>	%(w/w)	98Min	FCC
<b>Water Moisture</b>	%(w/w)	1.0 Max	FCC
<b>Arsenic (as AS)</b>	ppm	3 Max	FCC
<b><math>\text{P}_2\text{O}_5</math> Content</b>		58Min	FCC
<b>Heavy Metal (as Pb)</b>	ppm	10 Max	FCC
<b>pH value ( 1% aqueous solution )</b>		4.2-4.8	FCC

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

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

### Applications

DM DSP 103 may be categorized in sodium orthophosphate that is widely used in food, cosmetics, pharmaceutical, aquaculture (Feed grade), printing and dyeing, also as softening agent for boiler, and other fields.

In food ,DM DSP 103 is a multifunctional ingredient that can be used to improve nutritional value and cooking performance in food production. It could be an acid regulator due to its weak alkaline (ph value 8.4 to 9.6 with 1% solution); used as an anticaking agent and moisture retention agent for its hygroscopic; as a quality improver for condensed milk; as a stabilizer for dairy products, meat and fish products; a component in mixed salt for curing, and etc.

### Delivery form

White free-flowing powder or micron granular.

### Packaging

DM DSP 103 is supplied in 25 kg bags / 1.000 kg shrink-wrapped pallets.

### Storage

DM DSP 103 is non-hygroscopic. However, when stored in open container, the product can still absorb small amounts of moisture owing to the high surface area of the powder. It is in sealed containers at room temperature in a dry place. Partially emptied containers should be carefully resealed after use.

Minimum shelf life is 24months 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).