



Food Additives

DM SAP 101

Edition Date May28, 2018 Edition Number 2

Product Description

DM SAP 101 (**E450(i)**) is an inorganic compound consisting of sodium cations and pyrophosphate anion. It is White powder, soluble in water, acidic property appeared in aqueous solution.

Benefits

- Non- aluminum.
- White free-flowing crystalline powder.
- Would hydrolyze to sodium orthophosphate if exposed to environment.
- Excellent leavening acid.
- DM SAP101 is made of thermal process phosphoric acid, will release more CO₂ rapidly.
- DM SAP101 has no bitter taste and a good smell.
- Have two types: SAPP28, SAP40.

Specifications

Characteristics	Unit	Standard Request	Test Method
Content (Na ₂ H ₂ P ₂ O ₇)	% (w/w)	95Min	FCC
Water Moisture	% (w/w)	1.0 Max	FCC
Arsenic(as AS)	ppm	3 Max	FCC
Density	g/cm ³	0.9-1.1	FCC
Heavy Metal(as Pb)	ppm	10 Max	FCC
pH value (1% aqueous solution)		3.4-4.5	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 SAP 101 may be used as leavening acid which combines with baking soda to release carbon dioxide to improve the texture and volume of baked goods. As a chelating agent to chelate iron to prevent discoloration in processed potato.

For industry, it is applied to oil area as a drilling fluid.

Delivery Form

White powder or granular.

Packaging

DM SAP 101 is supplied in 25 kg bags / 1.000 kg shrink-wrapped pallets.

Storage

DM SAP101 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).