

PRODUCTS GLOSSARY

Product Series		Brand No	Components	Application	Grade
Food ingredients	Phosphates	DM SAPP 101	Sodium acid pyrophosphate/Disodium Dihydrogen Pyrophosphate	leavening acid , chelating agent ,drilling fluid. Buffering Agents, Food Additives, Levelling Agents, Chelants, Leather	FCC
		DM MSP 102	Monosodium phosphate (monobasic sodium phosphate /sodium dihydrogen phosphate/sodium biphosphate)	leavening acid ,A buffer and acidity regulator ,water treatment to boiler,Toothpaste.It is also used as an emulsifier.	FCC
		DM DSP 103	Disodium phosphate(sodium hydrogen phosphate/sodium phosphate dibasic)	improve nutritional value and cooking performance /anticaking agent and moisture retention agent for its hygroscopic/osmetics/ pharmaceutical/aquaculture (Feed grade), printing and dyeing/as softening agent for boiler	FCC
		DM TSP 104	Trisodium phosphate(trisodium orthophosphate /sodium phosphate/Sodium phosphate tribasic)	Used to keep moisture and maintain the flavor in seafoods, meat and poultry products and therefore increase the shelf life. In industry ,used as Water softener /Detergent/Metal descaling agent/Boiler cleaning agent/Stain remover, mildew/Degreaser /Acid-base buffer	FCC
		DM SHMP106	Sodium hexametaphosphate	Food,Beverage,Canned Food,Cosmetics,Bath salts,Toothpastes and Mouthwash,Industrial Water Treatment,lav processing (as a deflocculant), drilling fluids, and cleaning products/highest performing sequestrant	FCC
		DM STPP107	Sodium tripolyphosphate	Improve the eating quality in food processing,in meat and fish products.Serves as a softener or densities in foodstuff industry. Used in detergents as industry. Used as an emulsifier in food industry.	FCC
		DM STMP 108	Sodium trimetaphosphate	As a crosslinking agent in the cross-linked amylase-resistant starch. It acts as an intermediate in food industries. It serves as a corrosion inhibitors, anti-scaling agents, fillers, finishing agents, plating agents and surface treating agents.It is an important additive in the production of high throughput and high quality wallboard.	FCC
	Potassium	DM TKPP 110	Potassium pyrophosphate (Tera Potassium Pyrophosphate)	Food additives	FCC
		DM TKP 111	Tripotassium phosphate(tribasic potassium phosphate/Potassium phosphate)	A reagent with very high buffering capacity widely used in molecular biology	FCC
	Citric acid	DM CA 112	Citric acid	As a important acid in food industry(drinks/Jam/Jelly/candy/frozen food)/in the pharmaceutical industry/ As a metal purification,detergent in industry.	BP2008/USP
		DM CAM 113	Citric acid monohydrate	Used in the formof baking soda and baking powder, is the most common leavening agent. When baking soda,which is an alkaline substance, is added to a mix, it reacts with an acid ingredient to producecarbon dioxide.	BP2008/USP
		DM TSC 114	Trisodium citrate (sodium citrate)	Used as an acid condiment, flavoring agent and preservative in food and beverage and as pharmaceutical excipients in pharmaceutical industry. It is also used as an antioxidant, plasticizer and detergent builder in chemical, cosmetics and detergent industries	BP2008/USP
	Orhers	DM SBC 105	Sodium bicarbonate	Used in the food industry as a raising agent for flat baked goods/ baking powder/uses as a fertilizer, pH buffer, and reagent in chemical laboratories.	FCC
		DM PF 109	Ferric Pyrophosphate (Anhydrous iron(III) pyrophosphate)	Used as an enhancer of iron in various foods.used as a source of fortified iron, iron pyrophosphate in flour, rice noodles, fruit juice, bakery products, health products, medicine, etc. It is also can be applied to milk powder, infant foods, high iron cereals, sandwich sugar.	FCC