LUCKEM Good Luck

Product Data Sheet

DKP Food Grade

CAS Number: 7758-11-4

Di Potassium Phosphate

Suggested applications

Commonly used as an acidity regulator, antioxidant, sequestrant and stabilizer in food and beverages. It is suitable for all food, beverage, nutritional supplement and personal care applications. It improves the colloidal solubility of proteins. It acts as a buffer against variation in ph. For example, it is used in coffee whiteners as a buffer against ph variation in hot coffee and to prevent feathering. It also functions as an emulsifier in specified cheeses and as a buffering agent for processed foods.

Physical properties

White powder or granular, relative density 1.86g/cm3. It is mildly alkaline with a ph of 9 and is soluble in water with a solubility of 170 g/100 ml of water at 25°c.

Target properties

Chemical formula	K_2HPO_4
Molecular weight	174.18
Main contents% ≥	99
Phosphorus Pentoxide(P_2O_5)% ≥	40
Potassium Oxide (K_2O) % ≥	53
Floride, as F % ≤	0.003
Heavy Metals, as Pb % ≤	0.001
Asenic, as As % ≤	0.0003
Lead, as Pb % ≤	0.0003
Water insoluble% ≤	0.2
PH value	8.6-9.4

*permissible tolerance of 0.1-0.2% is possible for main content and moisture due to different testing methods under diverse conditions

Packaging & Storage

Packed in 25kg or 1000kg PP+PE bags.
Customized bags packing is available.
Stored at cool, dry and well ventilated place.