

Di-sodium hydrogen Phosphate

Suggested applications

Commonly used as a pH buffer, stabilizer and emulsifier in processed cheese, condensed milk, instant pudding and other food applications. Also used as quality improver, nutrient supplement, buffer of baking powder, mixed salt for curing and powder sour flavor agent, etc.

Physical properties

White powder, bulk density 0.65-0.7g/cm³. It is mildly alkaline with a pH of 9 and is soluble in water with a solubility of 101 g/100 ml of water at 25°C.

Packaging & Storage

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

Target properties

Chemical formula	Na ₂ HPO ₄
Molecular weight	143.97
Main contents% ≥	98
Phosphorus Pentoxide(P₂O₅)% ≥	49
Fluoride, as F % ≤	0.005
Heavy Metals, as Pb % ≤	0.001
Arsenic, as As % ≤	0.0003
Lead, as Pb % ≤	0.0004
Water insoluble% ≤	0.1
PH value	8.5-10

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