

## Monosodium Phosphate

### Suggested applications

Commonly used as quality improver, pH adjuster, emulsion dispersant, nutrition fortifier, as well as water conservation agent. Mainly used for cheese, drinks, jelly, tomato paste, luncheon meat and meat salted at the same time as modified starch additives. It is added in animal feed, toothpaste, and evaporated milk. It is used as a thickening agent and emulsifier.

### Physical properties

White powder with density of 1.915g/cm<sup>3</sup>, melting point of 190°C. Easily soluble in water, but insoluble in organic solvent. It absorbs moisture while exposed in air.

### 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

<b>Chemical formula</b>	NaH <sub>2</sub> PO <sub>4</sub>
<b>Molecular weight</b>	119.98
<b>Main contents% ≥</b>	98
<b>Phosphorus Pentoxide(P<sub>2</sub>O<sub>5</sub>)% ≥</b>	58
<b>Sulfates, as SO<sub>4</sub> % ≤</b>	0.06
<b>Fluoride, as F % ≤</b>	0.001
<b>Chloride, as Cl % ≤</b>	0.05
<b>Heavy Metals, as Pb % ≤</b>	0.001
<b>Arsenic, as As % ≤</b>	0.0003
<b>Lead, as Pb % ≤</b>	0.0004
<b>Water insoluble% ≤</b>	0.05
<b>PH value</b>	4.1-4.8

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