LUCKEM Good Luck

Product Data Sheet

SAPP Food Grade

CAS Number: 7758-16-9

Sodium Acid PyroPhosphate

Suggested applications

Commonly used as a leavening agent and is an important component of double acting baking powder as well as self-rising flour. Used to shorten water resetting time and avoid stickiness and mushiness of the instant noodles. Used to shorten fermentation time, lower the breakage, make the porous space in good order and therefore lengthen the shelf life for crackers or cakes. Used as a chelating agent for processed potatoes, an emulsifying agent in cheeses and a curing accelerator in processed meats.

Physical properties

White powder or granular, relative density 1.86g/cm^3. Soluble in water and insoluble in ethanol. When its aqueous solution is heated together with diluted inorganic acid, it will be hydrolyzed into phosphoric acid, it becomes hydroscopic. When absorbing humidity it becomes a product with hexa-hydrates. When heated at a temperature above 220℃, it decomposes into sodium meta phosphate.

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	$Na_2H_2P_2O_7$
Molecular weight	221.95
Main contents% ≥	95
Phosphorus Pentoxide(P_2O_5)%	63.0-64.0
Heavy Metals, as Pb % ≤	0.001
Asenic, as As % ≤	0.0003
Moisture % ≤	0.5
Water insoluble% ≤	0.2
PH value	3.5-4.5

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