



Product Information Sheet

Monosodium Phosphate, Anhydrous, Food Grade

Monosodium Phosphate, Anhydrous

CAS #:	7558-80-7
Chemical Formula:	NaH ₂ PO ₄
Appearance And Odor:	Odorless, white granular solid.
Molecular Weight:	119.98

Application:

To stabilize milk and dairy products during process and shelf life. Prevents color loss during heat treatment. Buffering agent. Chelating agent. Produces texture in processed cheese.

Chemical Analysis:

Component	Typical	Guaranteed
Monosodium Phosphate	99.2%	98-103.0%
P ₂ O ₅	58.2%	57.0 - 59.0%
Total Heavy Metals %	0.001%	0.001% Max
Arsenic % mg/kg	0.0001%	0.0001 % Max
Pb %	0.0003%	0.0003 % Max
Fluoride % mg/kg	0.005%	0.005% Max
Water insoluble %	0.02%	0.20% Max
Loss on drying %	0.7%	2.0% Max w/w
Chloride %	0.01%	0.01% Max

Physical Properties:

Component	Typical	Guaranteed
pH: (1% Solution):	4.3%	4.1 - 4.7%
Water Insolubles	0.02%	0.2% Max
Bulk Density	700kg/m ³	

Packaging:

25 kg/ 50 lb PE-lined paper bags on shrink-wrapped pallets. Alternative packaging on request.

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