



Product Information Sheet

Monosodium Phosphate, Food Grade

Monopotassium Phosphate

CAS #:	7558-80-7
Chemical Formula:	KH_2PO_4
Appearance And Odor:	Odorless, white powder 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	98-103%	98%
Total Heavy Metals	<0.0001%	<0.0001% Max
Arsenic mg/kg	<0.0001%	0.0001% Max
Pb	0.0003%	0.0003% Max
Fluoride mg/kg	<0.005	0.005 Max
Chloride	0.01	0.01 Max
Loss on drying %		Max 0.2

Physical Properties:

Component	Typical	Guaranteed
pH: (1% Solution):	4.2 - 4.8	4.1 - 4.7
Water Insolubles	0.05	0.2Max
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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