Chemical	PRODUCT SPECIFICATION	Rev. No.	03-201807
Newseed	Monocalcium Phosphate (MCP)	Page	1/3

Monocalcium Phosphate (MCP) Specification

Food grade Monocalcium Phosphate is a white crystalline powder or flaky crystal that is soluble in hydrochloric acid and nitric acid and slightly soluble in water. It is used in the food industry as a swelling agent, dough regulator, buffering agent, firming agent, nutritional supplement and a chelating agent.

CAS No.	anhydrous: 7758-23-8; monohydrate : 10031-	
	30-8	
E No.	E341	
HS Code	283539	
Packaging	25kg	
Place of origin	China	
Certificate	Haccp, Kosher, Hala, ISO	
Payment terms:	T/T or L/C	
Port of dispatch	Shanghai, Tianjin, Qindao	
Applications	Food grade Monocalcium Phosphate appears	
	as a white powder. This product is often used	
	as a leavening agent, dough regulator, buffer,	
	modifier, solidification agent, nutritional	
	supplement, chelating agent, in bread, cakes,	
	biscuits, and meat products.	

Monocalcium Phosphate

Molecular formula:	Ca(H2PO4)2, Ca(H2PO4)2·H2O
Molecular weight:	anhydrous: 234.05; monohydrate : 252.07

PRODUCT	SPECIFICATION

Monocalcium Phosphate

(MCP)

Chemical Seed

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Page

CAS NO.:	anhydrous: 7758-23-8; monohydrate : 10031-30-8					
	It is white crystall	It is white crystalline powder or flaky crystal. Specific gravity				
Performance:	is2.220. When he	ated to 100 $^\circ\!\mathrm{C}$,it begins t	o lose crystal water		
	It is soluble in hyd	Irochloric acid	and nitric	acid ,slightly soluble		
	in	in				
	It is packed with p	It is packed with polyethylene bag as inner layer, and a				
Packing:	compound plastic	compound plastic woven bag as the outer layer. The net				
	weight of each ba	ig is 25kg.				
Storage and transport:	It should be store	d in a dry and	ventilating	g warehouse; be		
	cautious to keep	cautious to keep away from moisture and hot; unloaded with				
	care, so as t o av	care, so as t o avoid the damage. Furthermore, it should be				
	stored separately from					
	In food industry, it is used as swelling agent ,dough					
use:	regulator ,buffering agent, modifier, firming agent ,nutritional					
	supplement ,chel	ating agent.				
	Specification			FCC,1999		
	Specification		2010	FCC,1999		
		anhydrous	16.8-18.3	16.8-		
	Content(As Ca) ,			18.3(Anhydrous)		
	w/%	monohydrate	15.9-17.7	15.9-		
other information:				17.7(Monohydrate)		
	Arsenic (As), mg/	Arsenic (As), mg/kg ≤		3		
	lead (Pb), mg/kg	lead (Pb), mg/kg ≤		5		
	Heavy Mental(As P b), mg/kg ≤		10	15		
				15		
	Fluoride(F), mg/kg ≤		25	50		
	Loss On Drying, w/% ≤		1.0	1.0(Anhydrous)		
	Loss On Ignition , w/% ≤		14.0-15.5	14.0-		
				15.5(Monohydrate		

Chemical	PRODUCT SPECIFICATION	Rev. No.	03-201807
Newseed	Monocalcium Phosphate (MCP)	Page	3/3

 Ca	Clarity	passed	
		testing passed	
	Carbonate	testing	
	Free Acid & Its Auxiliary Salt	passed	
		testing	

We're Food grade Monocalcium Phosphate Manufacturers, Suppliers and Wholesalers in China. Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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