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## Monosodium Phosphate (MSP) Specification

Food grade Monosodium Phosphate is an anhydrous, white, odorless powder which finds many uses in the food and beverage industry. It can be used as an acidity regulator, an emulsifier and as a preservative. It is often used as a pH buffer, characteristic improving agent, emulsifier, nutritional supplement, anti-oxidant, brine penetrable agent, sugar clarifier, and stabilizer in bread and cheese.

<b>CAS No.</b>	Anhydrous: 7558-80-7; Monohydrate: 10049-21-7; Dihydrate: 13472-35-0
<b>E No.</b>	E339
<b>HS Code</b>	283522
<b>Packaging</b>	25kg
<b>Place of origin</b>	China
<b>Certificate</b>	Haccp, Kosher, Hala, ISO
<b>Payment terms:</b>	T/T or L/C
<b>Port of dispatch</b>	Shanghai, Tianjin, Qindao
<b>Applications</b>	Food grade Monosodium Phosphate is a colorless and odorless crystal. It is often used as a pH buffer, characteristic improving agent, emulsifier, nutritional supplement, anti-oxidant, brine penetrable agent, sugar clarifier, and stabilizer in bread and cheese.

### Monosodium Phosphate

<b>Molecular formula:</b>	NaH <sub>2</sub> PO <sub>4</sub> , NaH <sub>2</sub> PO <sub>4</sub> ·H <sub>2</sub> O, NaH <sub>2</sub> PO <sub>4</sub> ·2H <sub>2</sub> O K <sub>3</sub> PO <sub>4</sub> ·nH <sub>2</sub> O
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Molecular weight:	Anhydrous: 120.01; Monohydrate: 138.01; Dihydrate: 156.01	
CAS NO.:	Anhydrous: 7558-80-7; Monohydrate: 10049-21-7; Dihydrate: 13472-35-0	
Performance:	It is colourless column crystal, odorless, slightly deliquescence. The relative density is 2.04 and melting point is 60°C. It is easily soluble in water but insoluble in ethahol. If heated below 100°C,	
Packing:	It is packed with polyethylene bag as liner and a compound plastic woven bag as the outer layer. The net weight of each bag is 25kg.	
Storage and transport:	It should be stored in a dry and ventilating warehouse.	
use:	In food industry, it is used as buffering, character improving agent, emulsifier, nutrition supplement, antioxidant additive, brine penetrable agent, sugar clarifier, stabilizer, coagulant, fowl scald	
other information:	Specification	GB25564-2010
	Content (NaH <sub>2</sub> PO <sub>4</sub> ),w/%	98.0-103.0
	pH-Value(10g/L)	4.1-4.7
	Insoluble In Water,w/% ≤	0.2
	Heavy Metal(Pb),mg/kg ≤	10
	lead(Pb),mg/kg ≤	4
	arsenic(As),mg/kg ≤	3
	fluoride(F),mg/kg ≤	50
	Loss On Drying,w/%	NaH <sub>2</sub> PO <sub>4</sub> ≤
NaH <sub>2</sub> PO <sub>4</sub> ·H <sub>2</sub> O		10.0-15.0
NaH <sub>2</sub> PO <sub>4</sub> ·2H <sub>2</sub> O		20.0-25.0

We're Food grade Monosodium Phosphate **Manufacturers, Suppliers and Wholesalers** in China.

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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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