

Sodium Acid PyroPhosphate

Food Grade, SAPP

Molecular Formula: Na₂H₂P₂O₇

National Standard: HG2928-1999

Appearance: White powder

Packing: Plastic woven bag inner with plastic bag,
25kg/50kg/1000kg in net, 26MT in each 2



Application:

1. It is Baking powder, used in baking and to control the fermenting speed, to increase the producing strength. It is used in instant noodles to reduce time after subjecting to water. It is also used in biscuits and cakes, to reduce fermenting time, to decrease the destroying, to maintain the clear gaps, finally to extend products storage.
2. It is speedly fermentation, water retaining agent and quality improver, used in bread, biscuits, meat, aquatic products and so on.
3. As quality improver, it enhances complexation, PH value and Ionic strength. According to rules, its max adding quantity is 3.0g/KG in biscuits and 1.0-3.0g/KG in bread.

Specification:

Inspection Item	Unit	Standard Value
Content (Na ₂ H ₂ P ₂ O ₇)%	%	95min
Phosphorus pentoxide(P ₂ O ₅)	%	63.0-64.0
PH value(1% water solution)	--	4.0-5.0
Water-insoluble	%	1.0max
Fluoride (F)	ppm	50max
Arsenic (As)	ppm	3max
Heavy Metal(Pb)	ppm	10max
Lead(Pb)	ppm	2max
Loss on burning(105degree)	%	0.5max
ROR Value		15-40