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Quality Chemicals
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# Technical Data Sheet

## Tetrasodium Pyrophosphate

**TSPP / Food**

**HS Code:** 2835399000

**CAS No.:** 7722-88-5

**Formula:** Na4P2O7

**Molecular Weight:** 265.90 g/mol−1

**Grade:** Food

**Certifications:** Halal; Kosher

**Shelf life:** 24 months

### PROPERTIES

- **Appearance:** Colorless crystals
- **Odor:** Odorless
- **Specific Gravity:** 2.53 g/cm3
- **Melting Point:** 988°C
- **Solubility:** 2.61 g/100ml @ 0°C; 6.7 g/100ml @ 25°C; 42.2 g/100ml @ 100°C.

### SPECIFICATIONS

| Item | Unit | Standard |
|---|---|---|
| Content (Na4P207) | cp | ≥ 96.5 |
| Water insoluble matter | % | ≤ 0.2 |
| pH value | | 9.9~10.7 |
| Heavy Metals (as Pb) | ppm | ≤ 10 |
| Arsenic (as As) | ppm | ≤ 3 |
| Whiteness | % | ≥ 90 |

### APPLICATION

Tetrasodium Pyrophosphate plays an important role in the food industry, and its main uses include:

- Improve the taste, color, and stability of food.
- As a preservative and antioxidant, it extends the shelf life of food.
- Improve the taste and texture of meat, increase the tenderness of muscles, and make meat products more delicate and delicious.
- Meat processing, canned food manufacturing, and beverage production.
- Moisturizing and preserving freshness in the production of bread and pastries.

### PACKING

- 25 Kg kraft bag
- 25MT per 20’ FCL (without pallets)
- 22MT per 20’ FCL, (with pallets)

### STORAGE

- store in a safe, secure location.
- store in cool and dry place, away from direct sunlight, sources of heat and egress pathways.
- keep away from incompatible substances.
- keep containers labelled and closed.

*The above information, while not guaranteed, reflects our analysis and believed to be accurate. It is the end user’s responsibility, prior to use the above-mentioned product, to make his/her own determination as to the suitability of such product.*
*D.I.S. shall not be, directly or indirectly, responsible for damages of any nature whatsoever resulting from the use or reliance upon the above-mentioned information.*