

Product Information Data Sheet

General information

Product	ES10
Valid as of	08-Jul-2024
Version	001
Grade	Food
Production Location	Turkey

Ingredients

Sodium Hexametaphosphate
Trisodium Phosphate, Anhydrous

CAS NO.:
68915-31-1
7601-54-9

INS NO.:
452(i)
339(iii)

Sensory criteria

Appearance
Color

Powder
White

Chemical-physical criteria

Parameter	Unit	Value/Target	MIN	MAX	Method
Phosphate (P ₂ O ₅)	%		5€	6€	
pH-value			8.0	9.0	1 % solution
Arsenic (As)	mg/k g			3	
Fluoride (F)	mg/k g			5	
Lead (Pb)	mg/k g			2	

Packaging

25kg Multi-wall paper bags with poly liner

Legal references

This product is comprised of ingredients that comply with the current Food Chemicals Codex specifications for the individual ingredients.

Application

- ES10 is an emulsifying/stabilizing salt for the manufacture of processed cheese, spreads, sauces and dairy-based soups. Due to its unique reactions with protein (including but not limited to casein and whey protein) it can add emulsion stability and improve the texture of a widevariety of dairy products.

Shelf life

36 Month

Storage conditions Cool and dry conditions