

## 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 ( $P_2O_5$ )	%		5€	6€	
pH-value			8.0	9.6	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