

## 3623– SODIUM ACID PYRROPHOSPHATE

REF NO: TBL/QA/SS/LC/3623	<b>STANDARD SPECIFICATION FOR SODIUM ACID PYRROPHOSPHATE</b>	Rev. No: 03
Issue No: 04		Review Date: 22/03/2025
Issue Date: 23/03/2022		Product code: 3623

### PRODUCT PROPERTIES

<b>C.A.S Number</b>	7758-16-9
<b>Chemical Formula</b>	Na <sub>2</sub> H <sub>2</sub> P <sub>2</sub> O <sub>2</sub>
<b>Formula weight</b>	221.94
<b>Functional Uses</b>	Sodium acid pyrophosphate (SAPP), or disodium pyrophosphate, is extensively used in food processing, as in canned seafood, cured meat and potato products, to adjust the pH, maintain color, improve the water-holding capacity and reduce purge during retorting.
<b>Standard Packaging</b>	500 gm. & 5 kg.

### PHYSICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Appearance	White crystalline powder, odorless.
Solubility	Soluble in water.

### CHEMICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
pH (2% soln. at 25°C)	4.0 – 4.5
Calcium (Ca)	NMT – 0.1%
Heavy metals (Pb)	NMT – 0.05%
Assay	NLT – 94.0%

**NOTE:** Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

