

SPECIFICATION

Product Name: Di-basic Calcium Phosphate Anhydrous Food Grade
Chemical Formula: CaHPO ₄
CAS Number: 7757-93-9
Molecular Weight: 136.06 g/mol
Appearance: White or almost white, crystalline granules
Odor: Odorless

Chemical Composition

Parameter	Unit	Typical Value	Specification (Min/Max)
Identification A, B & C	-	Complies	-
Acid insoluble substances	%	0.070	Max 0.2
Carbonates	-	Complies	To Confirm Test
Chlorides	PPM	750	Max 2500
Fluorides	PPM	21	Max 50
Sulphates	%	0.4	Max 0.5
Arsenic	PPM	Complies	Max 3
Barium	-	Complies	To Confirm Test
Heavy metals (as Pb)	PPM	32	Max 40
Iron	PPM	260	Max 400
Loss on ignition (800°C to 825°)	%	7.70	6.6 – 8.5

Mono Calcium & Tri Calcium Phosphate	MI	11.6	11 – 12.5
Assay	%	100.81	98 – 105
Microbiological Analysis (In House)			
Total Aerobic microbial count	cfu/gm	Complies	Max 1000
Total yeast and mold count	cfu/gm	Complies	Max 100
Escherichia Coli	Absent/g	Complies	Absent/g
Insoluble in HCL	Absent/g	Complies	Absent/g

Physical Properties

- Solubility: Slightly soluble in water. Insoluble in alcohol. Soluble in dilute acids.

Shelf Life & Storage

- Shelf Life: 5 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a cool, dry, and well-ventilated area. Keep container tightly closed when not in use. Protect from moisture and humidity (product is slightly hygroscopic). Avoid direct exposure to sunlight and heat sources. Store away from strong acids and incompatible materials.

Applications

- Use: Used in baking powders and premixes. Used in calcium and mineral tablets. Used as a calcium source in specialized nutrition products (as per regulatory limits). Anti-caking agent in flour, spice blends, soup powders, milk powder, and beverage premixes.
- Dosage: Depends on the specific food application and local regulatory limits.

Packaging

- Standard Packing: 25 kg HDPE bags with inner liner or as per customer requirement.
- Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.

* Specifications are based on the manufacturer's provided specifications.