

SAPP - 40 SODIUM ACID PYROPHOSPHATE (SAPP) LEAVENING AGENT (EC GRADE)

DESCRIPTION Sodium Acid Pyrophosphate is an anhydrous, white

powered material which complies with the

specifications of the Food Chemicals Codex and EC

Directive for food additives.

Food USES

> Selected types for baking powders, baking creams and as a leavening agent for prepared doughnut and cake

mixes.

Sodium Acid Pyrophosphate **NOMENCLATURE**

Disodium Dihydrogen Pyrophosphate

Na₂H₂P₂O₇ **FORMULA**

FORMULA WEIGHT 221.9

7758-16-9 **CAS NUMBER**

Diphosphoric Acid, Disodium Salt CAS INDEX NAME

E/INS NUMBER E 450 (i)/231-835-0

24 months RETEST DATE

Cool and dry **STORAGE**

Includes Kosher, NAFTA and others available **CERTIFICATES**

Sodium Acid Pyrophosphate **LABEL**

DECLARATION

Food Chemicals Codex (current edition) **GRADE**

EC Directive for food additives (current edition)

Product code: 40V.431





Innophos, Inc.



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MANUFACTURING Pt. Maitland, ON LOCATION(S) CHICAGO HEIGHTS, IL

SHIPPING POINTS Chicago Heights, IL

Toronto, ON

CONTAINERS 25-kilogram paper bags

SPECIFICATIONS

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Assay (Na ₂ H ₂ P ₂ O ₇)	95.0% min
Total Phosphate as P2O5	63.0 – 64.5 %
Loss on Drying	0.5% max.
pH	4.1 - 4.5
Arsenic (As)	3 ppm max.
Fluoride (F)	10 ppm max.
Lead (Pb)	2 ppm max.
Cadmium (Cd)	1 ppm max.
Mercury (Hg)	1 ppm max.
Water Insolubles	1 % max.
Dough Rate of Reaction	Typical of SAPP-40
Sieving:	
On 100 mesh	1% max.
On 200 mesh	5% max.

3/26/10

