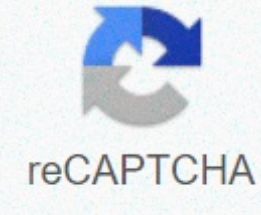




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Sodium aluminum phosphate monocalcium phosphate



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Email: Info Voice: (800) 238-0001 Facebook Twitter LinkedIn Product List: View product(s): SAPCMP sodium aluminum phosphate base category: multipurpose ingredients USA/EU/FDA/JECFA / FEMA / FLAVIS / Scholar / Patent Information: Physical properties: Organoleptic properties: Cosmetic Information: Suppliers: Safety information: Safety in use Information: Safety references: References: Additional information: Potential blenders and essential components note potential uses: Occurrence (nature, food, other): synonyms: used as an acid reagent. Emulsifying agent esp. for processed cheese. Slow-acting acid for the chemical dritturing of MCP bakery products is obtained by the reaction of phosphoric acid and calcium compounds such as calcium hydroxide, calcium carbonate or more basic calcium phosphate. MCP often exists in the form of monohydrate. Chemical structure of calcium monohydrate monophosphate. The MCP function is acidic acid with a neutralizing value of 80. It reacts with sodium bicarbonate and releases carbon dioxide in the presence of water. It is the preferred acidic acid because it does not contain sodium and has no after taste.1 MCP is a rapidly reacting acid souring.1 During the first few minutes of mixing it releases 60-70% carbon dioxide. Sometimes it is combined with slow-acting swaying acids such as sodium sulfate, sodium pyrophosphate and sodium phosphate, in double-acting baking powders.1 It is used in products such as pancakes, biscuits and angel cake mixtures, where fast gas production and little time on the bench are desirable. It is also used in biscuits and muffins when a fast-acting howl is needed due to a short baking time. MCP is a double-acting yovinic acid. After releasing two-thirds of the carbon dioxide during mixing, the MCP is converted into calcium phosphate, which is latent at room temperature but releases carbon dioxide when the heat is in the oven. Some brands of baking powder have MCP as the only porridge acid. The application of MCP should be used in conjunction with baking soda. The neutralizing value of fermented acids is the ratio of sodium bicarbonate (baking soda) to 100 parts of acidic desertion, which will bring full release of carbon dioxide or For acid with a neutralization value of 80, if complete neutralization is required, you would start with a ratio of 80: 100 parts baking soda : fermented acid. Adjusting the amount of acidic acid to baking soda may increase the pH (reduction of acid) or lower pH (increase in the amount of acid) of the finished product. It is used only in phosphate flour and in self-permeating flour with sodium bicarbonate. FDA MCP regulations are regulated by the FDA in Article 21CFR182.8217 in the Federal Regulatory Code.2 If calcium monophosphate is used in phosphate flour, the permitted amount is between 0.25-0.75% of the weight of the finished phosphate flour.3 If used in flour with its own rising flour, the total quantity of sodium bicarbonate and MCP should not exceed 4,5 % based on the weight of the flour.4 References Sodium phosphate may be synthesized from a sodium compound selected from sodium hydroxide, sodium carbonate, etc., from a triple aluminium compound selected from aluminium sodium oxide anhydrous alumina; (a) a phosphorus compound containing selected from orthophosphoric acid and sodium orthophosphate.1 Chemical structure of sodium phosphate. Salp is relatively non-reactive at room temperature and releases most of the gas production at baking temperatures. This makes it ideal for self-entering flour, prepared baking mixers and chilled dough/dough, which must be stable for a long time. SALP has a bland taste in pastries and increases the tolerance of the dough to the variability of ingredients and flour. SALP is high in sodium. The SALP application should be used in conjunction with baking soda. The neutralizing value of fermented acids is the ratio of sodium bicarbonate (baking soda) to 100 parts of leavener acid, which will bring complete release of carbon dioxide or neutralization. 2 For acid with a neutralization value of 100, if complete neutralization is required, you would start with the same parts of salp on baking soda. Adjusting the amount of acid rise on baking soda can increase (reduce the amount of acid) or reduce (increase the amount of acid) the pH of the finished product, if desired. FDA Regulation SALP is GRAS regulated by the FDA in Article 21CFR182.1781 in the Code of Federal Regulations.3 References Blanch, J., and R. Vanstrom. Patent US3726962 – Sodium phosphate and preparation process. Google Books. April 29, 1971. www.google.ch/patents/US3726962. Accessed 16 June 2017. Holmes, J.T. and R.C Hoseney. Chemical noding: The effect of PH and some ions on bread properties. Cereal Chemistry 64.4 (1987): 343-48. CFR – Code of Federal Regulations Title 21CFR182.1781. Accessdata.fda.gov. www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=182.1781 16 June 2017. Sodium phosphate names Other names E541; Aluminium salt identifiers CAS number 10305-76-7 N Abbreviations SALP, SAIP EC number 232-090-4 E number E541 (acidity regulators, ...) PubChem CID 3032541 UNION 7N091Y8770 N CompTox Dashboard (EPA) DTXSID80872525 Properties Chemical Formula NaH14Al3(PO4)8·4H2O Molar Mass 144.943 g/moth Appearance white powder Odourless soluble water-soluble soluble unless otherwise specified, the data are given for materials in their standard state (at 25 °C [77 °F], 100 kPa). N verify (what is YN?) Infobox refers to sodium phosphate (SAIP) describing inorganic compounds consisting of sodium salts of alumina. The most common SAIP has the formulas NaH14Al3(PO4)8·4H2O and Na3H15Al2(PO4)8. [1] These materials are prepared by combining alumina, phosphoric acid and sodium hydroxide. [2] In addition to the usual hydrate, anhydrate SAIP, Na3H15Al2(PO4)8 (CAS#10279-59-1), known as 8:2:3, is also known, reflecting the ratio of phosphate to aluminum to sodium. Furthermore, SAIP poorly defined stichiometry (NaxAly(PO4)z (CAS# 7785-88-8).[3] Acidic sodium phosphates are used as acids for baking powders for chemical fermentation of pastries. [4] After heating, SAIP is combined with baking soda to give carbon dioxide. Most of its action occurs at baking temperatures, rather than when dough or dough is mixed at room temperature. SAIPs are convenient because they give a neutral taste. As a food additive, it has the number E541. [5] [6] Basic sodium phosphates, such as Na15Al3(PO4)8, are also known. These species are useful in the manufacture of cheeses. [2] References ^ Klaus Schrödter, Gerhard Bettermann, Thomas Staffel, Friedrich Wahl, Thomas Klein, Thomas Hofmann Phosphoric Acid and Phosphates in Ullmann's Encyclopedia of Industrial Chemistry 2008. Wiley-VCH, Weinheim. doi:10.1002/14356007.a19_465.pub3 ^ a b Phosphoric acid and phosphates David R. Gard, 2005, Wiley-VCH. doi:10.1002/0471238961.1608151907011804.a01.pub2 ^ Lampila, Lucina E. (2013). Application and function of food phosphates. Ann. N.Y. Acad. Sci. 1301 (1): 37–44. Bibcode:2013NYASA1301... 37L. doi:10.1111/nyas.12230. PMID 24033359. † Sodium phosphate (SALP) Baking ingredients. BAKERpedia. They were acquired by 2020-04-07. † Brooks, David W. Kyching agents. Website for teaching and research. University of Nebraska - Lincoln. They were obtained 2011-03-06. † E541 : Sodium phosphate. Food information. Wageningen University. They were acquired in 2011-03-06. Obtained from What is | Production | Uses | Safety | Side effects of | Faqs Sodium Phosphate (SALP), its acidic form is used with sodium bicarbonate as an acidic agent in bakery products, while the basic type is used as an emulsifier in fused cheese. Teh the food additive number for the acid substance is E541. What is sodium phosphate? SALP is an inorganic compound consisting of sodium salts from alumina phosphates. There are two forms of SALP, acidic and basic. Acid form is commonly used and only this form with the number E 541 in Europe, both of which are identified by INS 541(i) and INS 541(ii) is. How is it Made? SALP (NaAl3H14(PO4)8) can be chemically synthesized by a mixture of aqueous sodium carbonate reaction (Na2CO3), alumina (Al(OH)3) and orthophosphoric acid (H3PO4) with atomic ratio Na:Al:PO4 1:3:8. () Features Appearance White powder odorless. Water insoluble solubleness. Soluble in hydrochloric acid. Other names Sodium phosphate acid sodium phosphate, aluminium sodium salt Sodium trialuminium tetradecahydrogen ophosphate tetrahydrate trisodium dialuminium pentadecahydrogen octaphosphate CAS Number 7785-88-8 Chemical formula Acidic: NaAl3H14(PO4)8 · 4H2O or Na3Al2H15(PO4)8 Basic: Na8Al2(OH)2(PO4)4 What are the uses? SALP acid class is used as acidic acid to react with baking soda to release carbon dioxide in self-growing flour and self-growing white corn flour. The combined use of SALP and other fermented acids, such as calcium monophosphate, sodium pyrophosphate with sodium bicarbonate, is not more than 4.5 %. () It is a slow-reacting acid and is often used with fast-acting swings such as calcium monophosphate in double-acting baking powder. Salp base grade acts as an emulsifier in processed cheese products such as pasteurized cheese, cheese food and cheese spreads, using no more than 3.0%. () Is sodium phosphate safe to eat? Yes, its safety when used as a food additive has been approved by the US Food and Drug Administration (FDA), the European Food Safety Authority (EFSA), the JOINT FAO/WHO Expert Committee on Food Additives (JECFA) and other authorities. FDA It is generally recognized as safe (GRAS) when used in accordance with good manufacturing practice () And can be used as an anti-crust agent or free flow, drying agent, emulsifier or salt emulsifier, moisturiser, acidifying agent and textuizer in food. () EFSA Sodium acid phosphates (E541) are listed in Commission Regulation (EU) No. 231/2012 as an authorised food additive and classified as additives other than dyes and sweeteners () In 2018, it was reported that aluminium compounds have low bioavailability and low acute toxicity and that there are no concerns about genotoxicity and carcinogenicity when reassessing safety in 2018. And EFSA concluded that the E541 has no safety issues in existing permitted uses and levels of use. () Authorised uses and levels of use E541 are authorised as food additives in only a few specific products; fine pastry products may contain: (): Cakes and sponge dishes Sponge cakes UK Food Standards Agency included in Other () Food Standards Australia New Zealand This is an approved ingredient in Australia and New Zealand with code number 541. () What are the possible side effects? It is common for consumers to sometimes have questions about whether sodium phosphate is bad for our health and what the possible health risks are. We understand that consumers prefer natural food additives and are concerned about synthesized ingredients in the foods we eat. It is generally considered safe, but some people may be allergic or sensitive to it. Is it safe for pregnant women? Yes, it is generally safe, but better to consult your doctor in the state of use. Frequently asked questions Is it natural? No, because it's made of chemical synthesis. Is it vegan? Yes, SALP is vegan because the raw materials sodium carbonate (from trona ore), alumina hydroxide (from bauxite) and orthophosphoric acid (from phosphate rocks) are not animal. So it is vegan and suitable for a vegetarian diet. Is that Halal? Yes, SALP is generally recognized as halal as permitted under Islamic law and meet halal conditions. And we can find some manufacturer with mui halal certificate. Is it kosher? Yes, it's kosher pareve. SALP has met all kashruth requirements and can be certified as kosher. Is it gluten-free? Yes, SALP is usually gluten free and people with celiace can eat it. The manufacturing process is consistent with the FDA's definition of gluten-free, that it does not contain wheat, rye, barley, or hybrids of these grains. Conclusion After reading, you may have a good understanding of sodium phosphate (E541), from its two forms of acidic and basic; production; use in bakery and cheese; approved safety, possible side effects and some faqs such as vegan, gluten-free, synthetic or natural and etc. In what packaging have you found this ingredient? Let me know in the comments. Comments.

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