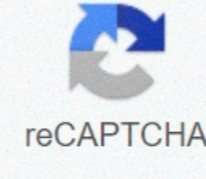




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Sodium aluminum phosphate safe

STANDARD ANALYSIS (NAAI3H14(PO4)8·4H2O) 95.0 % MIN APPEARANCE WHITE POWDER ARSEN(AS) 3PPM MAX IGNITION POINT LOSS 19.5-21.21.2 0% MAX Pb (PPM) 10 MAX MERCURY (PPM) 1 MAX HEAVY METAL(PB) 40PPM MAX FLUORIDE(PPM) 25 MAX Food grade: Sodium phosphate in aluminium is widely used as baking powder in the food industry. Foodchem's food quality Aluminium sodium phosphate is available as a fine powder (>95% purity). Industrial grade: Foodchem can also provide industrial quality Sodium aluminium phosphate. Please contact our seller for more information. At Foodchem International Corporation, we apply strict quality control to all our products. All Sodium Aluminium Phosphate we offer has been rigorously tested according to HACCP and ISO standards and proven to be safe for use as an additive. Storage and handling precautions: Sodium Aluminium Phosphate should be kept in a dry, cool and shady place with original packaging, avoid moisture, store at room temperature. Precautions for handling: Handling aluminium sodium phosphate should only be carried out by personnel trained and familiar with handling organic chemicals. Avoid skin and eye contact and inhale dust. Avoid handling that leads to dust formation. Related products Aluminium sodium phosphate is a phosphate salt that is widely used as an additive in food production. As a phosphate additive, Sodium Aluminium Phosphate can be used in a variety of industries, including: food production, agriculture/animal feed and various other industries. Read more 1. Are you a manufacturer or distributor of Sodium Aluminium Phosphate(SALP)? Foodchem does not produce Sodium Aluminium Phosphate (SALP). However, we have established reliable long-term relationship with our production contractor and our QC team works closely with the manufacturer to ensure quality. 2. What types of certification can you offer? Foodchem International Corporation is an ISO2008:9001 certified company. We can offer HAPPC, KOSHER, HALAL Certificates for Sodium Aluminium Phosphate (SALP). 3. Do you have Sodium Aluminium Phosphate (SALP) in stock? Yes, we have Sodium Aluminium Phosphate(SALP) in stock. But our inventory moves quickly, please contact our seller for more information. 4. What is the lead time for Sodium Aluminium Phosphate (SALP) ? If your order quantity is within our inventory amount, we can guarantee delivery within 1 week of the order confirmation. Or, it usually takes 2 weeks or longer. 5. What is MOQ for sodium aluminium phosphate (SALP) ? MOQ is 500kg. 6. What is the price of Sodium Aluminium Phosphate (SALP) ? The price of Sodium Aluminium Phosphate (SALP) changes a lot as time goes on. With over 10 years of experience supplying Sodium Aluminium Phosphate (SALP), Foodchem can provide Sodium Aluminium Phosphate (SALP) at the most competitive prices. Please contact our seller for more information. 7. Do you give free samples? Free samples of Sodium Aluminium Phosphate (SALP) are available. Please contact our seller for more information. 8. What kind of payment terms can you accept? We can accept T/T, L/C, D/P, D/A etc... Please contact our seller for more information. 9. When can I expect to receive the quote for Sodium Aluminium Phosphate (SALP)? Our seller will return to you in 1 business day to collect all the necessary information to prepare the offer. The quote for Sodium Aluminium Phosphate (SALP) will then be sent to you when it is ready, usually in less than 1 working day. No significant adverse reactions reported. The only concern about element Aluminium that can cause muscle weakness, bone pain, osteoporosis, delayed growth in children, altered mental abilities, dementia and seizures after prolonged accumulation. * Report new side effects to us by emailing foodchemmis08@foodchem.cn. Our expert will review it and respond soon. Suggested dosage intake of sodium aluminium phosphate in large quantity can harm our health, please follow the guidelines for the use of sodium aluminium phosphate: PTWI 7 mg / kg body weight * ADI: Acceptable daily intake * MTDI: maximum tolerable daily intake * Data source: JECFA Database of WHO Special Precaution Groups Special groups refer to newborns, children, pregnant women and other relevant vulnerable groups. There is no evidence that Sodium Aluminium Phosphate can have any negative effects on these vulnerable groups. It should be safe to use Sodium Aluminium Phosphate in food for newborns and pregnant women. However, we still advise consumers to consult professionals before using large amounts of sodium aluminium phosphate for a long time in food for newborns or pregnant women. GRAS confirmation: Yes Generally recognized as safe (GRAS) is an FDA designation that a particular substance or ingredient is generally considered safe by experts, and so is exempt from the usual Federal Food, Drug, and Cosmetic Act (FFDCA) additive tolerance requirements. Sodium aluminium phosphate is considered safe by the FDA according to existing data and given GRAS status. Sodium Aluminium Phosphate (SALP) in News No latest news or public health crises reported on Sodium aluminium phosphate reported to date.* If you want to report news of this ingredient, please email foodchemmis08@foodchem.cn. Your knowledge can help us uncover more truths about food ingredients to customers. 1. Toxicity and aluminium concentration in bones following diet administration of two phosphate formulations of sodium aluminium in rats. [Mat Chem Toxicol. 1987 Jul] Author: Hicks JS, Hackett DS, Sprague GL. 2. Toxicity and aluminium concentration in bones following diet administration of two sodium aluminium phosphate formulations in rats. [Mat Chem Toxicol. 1987 Jul] Author: Hicks JS, Hackett DS, Sprague GL. 3. A 6-month toxicity study sodium aluminium phosphate in beagle dogs. [Mat Chem Toxicol. 1984 Jan] Author: Katz AC, Frank DW, Sauerhoff MW, Zwicker GM, Freudenthal RI Sodium aluminium phosphate Name Other names E541: aluminum sodium salt identifiers CAS Number 10305-76-7 N Abbreviations SALP, SAIP EC Number 232-090-4 E-number E541 (acidity regulators, ...) PubChem CID 3032541 UNII 7N091Y8770 N Comptox Dashboard (EPA) DTXSID80872525 Properties Chemical formula NaH14Al3(PO4)8·4H2O Molar mass 144.943 g/mol Appearance white powder Odor odorlessness in water insoluble Solubility soluble in HCl Except where otherwise stated, data are provided for materials in their standard state (at 25 °C [77 °F], 100 kPa). N confirm (what is YN ?) Infobox references Sodium aluminium phosphate (SAIP) describes the inorganic compounds consisting of sodium salts of aluminium phosphates. 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, an anhydrous SAIP, Na3H15Al2(PO4)8 (CAS#10279-59-1), referred to as 8:2:3, reflects the ratio of phosphate to aluminium. In addition, an SAIP of poorly defined stoichiometry (Na_xAl_y(PO₄)_z [CAS# 7785-89-9][3] The acidic sodium aluminium phosphates are used as acids for baking powder for chemical leavening of baked goods. [4] During heating, SAIP combines with baking soda to provide carbon dioxide. Most of the action occurs at baking temperatures, rather than when the dough or batter is mixed at room temperature. SAIPs are an advantage because they give a neutral taste. As an additive, it has the E-number E541. [5] [6] Basic phosphates in sodium aluminium are also known, such as Na15Al3(PO4)8. These species are useful in cheese production. [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 Phosphorus acids and phosphates David R. Gard, 2005, Wiley-VCH. Doi:10.1002/0471238961.1608151907011804.a01.pub2 ^ Lampila, Lucina E. (2013). In 1999, a number of uses and functions were published in food quality phosphates. Ann. N.Y. Acad. Sci. 1301 (1): 37–44. Bibcode:2013NYASA1301...37L. doi:10.1111/nyas.12230. In 2009, a ^ Sodium Phosphate in Aluminium (SALP) | Bake ingredients. BAKERpedia. In 2020, 100 000 people were visited in 2020. ^ Brooks, David W. Leavening Agents. Teaching and research website. University of Nebraska - Lincoln. In 2011, The American Videre People's Vig became soma-2011.06.2011. ^ E541 : Sodium aluminium phosphate. Food Info. Wageningen University. In 2011, The American Videre People's Vig became soma-2011.06.2011. Retrieved from What is it | Production | Applications | Security | Effects | FREQUENTLY ASKED QUESTIONS Sodium aluminium phosphate (SALP), the acidic form with sodium bicarbonate is used as a leavening agent in baking, while the basic type is used as an emulsifier in processed cheese. The European additive number for the acid is E541. What is sodium aluminium phosphate? SALP is an inorganic compound consisting of sodium salts of aluminium phosphates. There are two forms of SALP, sour and basic. The acidic form is often used, and only this form with E-number E541 in Europe, while both are identified with INS 541(i) and INS 541(ii) by JECFA. How is it made? SALP (NaAl3H14(PO4)8 can be chemically synthesized by the mixture aqueous reaction of sodium carbonate (Na2CO3), aluminium hydroxide (Al(OH)3) and orophosphoric acid (H3PO4) with Na:Al:PO4 atomic ratio of 1:3:8. () Features Appearance White odorless powder. Solubility Insoluble in water. Soluble in hydrochloric acid. Other names Aluminium sodium phosphate Phosphoric acid, aluminum sodium salt Sodium trialuminium tetradecahydrogen octaphosphate tetrahydrate Trisodium dialuminium pentadecahydrogen octaphosphate CAS Number 7785-88-8 Chemical formula Sur: NaAl3H14(PO4)8·4H2O or Na3Al2H15(PO4)8 Basic: Na8Al2(OH)2(PO4)4 What are the uses? SALP acidic character is used as a leavening acid to react with baking soda to release carbon dioxide into self-ascending flour and self-ascending white corn meal. The combined use of SALP and other surroacids such as monocalcium phosphate, sodium acid pyrophosphate with sodium bicarbonate is not more than 4.5%. () It is a slow-reacting acid and is often used with fast-acting leavenings such as monocalcium phosphate in double-acting baking powder. SALP basic class acts as an emulsifier in processed cheese products, for example, in pasteurized process cheese, cheese food and cheese toppings, use no more than 3.0%. () Is sodium aluminium phosphate safe to eat? Yes, the safety when used as an additive is 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), as well as other authorities. FDA It is generally recognized as safe (GRAS) when used in accordance with good production practices () AND can be used as an anticaking agent or free flow agent, desiccant, emulsifier or emulsifier salt, humectant, leavening agent and texturizer in food. () EFSA Sodium aluminium phosphate acid (E541) is listed in Commission Regulation (EU) No.) Reassessment of safety in 2018 It was reported that aluminium compounds have low bioavailability and low acute toxicity, and there is no concern about genotoxicity and carcinogens in its safety reevaluation in 2018. Efsa concluded that the E541 is not for safety authorized applications and usage levels. () Authorized uses and usage levels E541 are allowed as additives in only a few specific products, and the following fine baking products may contain with it (): Scones and sponge goods Sponge Cakes UK Food Standards Agency categorized into Other () Food Standards Australia New Zealand It is an approved ingredient in Australia and New Zealand with code number 541. () What are the possible side effects? It is common that sometimes consumers have questions about whether sodium aluminium phosphate is bad for our health and what is possible health risks. We understand that consumers prefer natural additives and have concerns about the synthesized ingredients in the food 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 consult your doctor in the state of use. FREQUENTLY ASKED QUESTIONS Is it natural? No, as it is made of chemical synthesis. Is it vegan? Yes, SALP is vegan as the raw materials sodium carbonate (from trona/malm), aluminium hydroxide (from bauxite) and orophos foric acid (from phosphate rocks) are not animal. So it is vegan and suitable for the diet of vegetarians. Is it halal? Yes, SALP is generally recognized as halal as it is permitted under Islamic law and meet the conditions of Halal. And we can find some manufacturers certified with MUI halal. 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 celiac disease can eat it. The production process is consistent with the FDA's definition of gluten-free, that it does not contain wheat, rye, barley or crossovers of these grains. Conclusion After reading, you can have a good understanding of sodium aluminium phosphate (E541), from its two forms sour and basic; production; use in bakery and cheese; approved safety, possible side effects and some common questions that are the vegan, gluten-free, synthetic or natural and etc. What kind of food packaging have you found this ingredient in? Let me know in the comments. Comments.

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