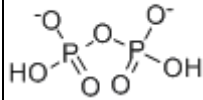


Sodium pyrophosphate Quality Specification

Form Q/FS-CP-06-2023

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中文名称	焦磷酸二氢二钠	CAS#	7758-16-9
English	Sodium pyrophosphate	Chemical structure	<div>Na⁺ Na⁺</div> <div></div>
MF	Na2H2P2O7		
MW	221.94		
Appearance	White crystalline powder		
Physicochemical Property	Melting point: 988℃, density 2.311g/cm3, soluble in water, insoluble in ethanol. An aqueous solution hydrolyzes to phosphoric acid when heated with dilute inorganic acid. Acid sodium pyrophosphate is slightly hygroscopic, and forms six crystalline hydrates after absorbing water		
Usage	Mainly used as fast starter, moisture retention agent, quality improver, for bread, biscuits and other baked goods and meat.		
Specification	Item		Specification
	Appearance	——	White crystalline powder
	Assay(dry sample)	≥ , %	94.0
	water insoluble	≤ , %	0.6
	pH (10g/L solution)	——	4.0±0.5
	Fluorine (F)	≤, (mg/kg)	≤50.0
	Heavy metal (Pb)	≤, (mg/kg)	≤10
	pb	≤, (mg/kg)	≤2.0
	As	≤ mg/kg	≤3.0
	National standard for Food Safety Food Additive-disodium Sodium pyrophosphate (GB1886.328-2021)		