FOOD GRADE

PRODUCT SPECIFICATION

Tri-Calcium Phosphate (TCP) Anhydrous, E341(iii)

Product Description

Chemical Name: Pentacalcium hydroxy monophosphate; Tricalcium monophosphate
Synonyms: Calcium phosphate, tribasic; Calcium orthophosphate; Pentacalcium hydroxy monophosphate; Calcium hydroxyapatite
Molecular formula: $Ca_5(PO_4)_3 \cdot OH$ or $Ca_3(PO_4)_2$
CAS NO: 12167-74-7
E-number: E341(iii)
Einecs: 235-330-6 (Pentacalcium hydroxy monophosphate)
231-840-8 (Calcium orthophosphate)
Standard executed: GB 1886-332-2021

Parameters	Unit	Food Standard
Appearance	/	White powder
Assay	%≥	90.0
pH	10 g/l	6.5-7.0
P_2O_5	%	38.5-48.0
Loss on ignition	%≤	8.0
Fluoride (F)	%≤	0.005
Heavy metals (as Pb)	%≤	0.001
Arsenic (As)	%≤	0.0003
Lead	%≤	0.0001
Mesh size	/	80-325

Usage:

It can be used in the food industry as an additive in powdered spices and acts as an anti-caking agent. It is sometimes used as a rising agent. It adds smoothness and opacity to reduced fat liquids and foods. It is used to increase calcium levels in dairy products and juice. Tri-calcium Phosphate E341(iii) is used in candy, wine, beverages, cheese, and jams.