


**DESCRIPTION**

<b>General Description</b> Sodium tripolyphosphate hydrated food grade Hygroscopic white fine granular. Risk of caking.		<b>Date effective – edition</b> November, 2017 - 01
<b>Grade</b> Food grade	<b>E number(s)</b> E 451	<b>Formula</b> $\text{Na}_5\text{P}_3\text{O}_{10} \cdot n \text{H}_2\text{O}$
<b>EINECS</b> 231-838-7	<b>CAS number</b> 7758-29-4	

**PRODUCT CHARACTERISTICS**

Chemical properties	Unit	Typical analysis	Specifications	Methods
Total $\text{P}_2\text{O}_5$ (as is)	%	55.4	-	ELC 20
Total $\text{P}_2\text{O}_5$ (on dried basis)	%	57.3	56.0 – 58.0	Calculation
Assay	%	> 92.0	92.0 Min.	Calculation
pH solution 1%		9.9	9.5 – 10.1	ELC 17
Insoluble matters	%	0.02	0.10 Max.	ELC 15
Loss on desiccation @ 150°C	%	3.30	2.80 – 4.20	ELC 14
Higher polyphosphates	%	< 1	1 Max.	ELC 65
<b>Impurities content</b>				
Pb	ppm	< 1.0	1.0 Max.	EICP 12
As	ppm	< 1.0	1.0 Max.	EICP 25
F	ppm	< 10.0	10.0 Max.	ELC 01
Cd	ppm	< 1.0	1.0 Max.	EICP 12
Hg	ppm	< 0.1	0.1 Max.	EICP 24
Heavy metals (as Pb)	ppm	< 10	10 Max.	ELC 08
<b>Physical properties</b>				
Bulk density	g/cm <sup>3</sup> lbs/ft <sup>3</sup>	0.61 38	0.50 – 0.65 31 – 41	ELF 21 Calculation

**THEORETICAL VALUES**

Solubility	14 g/100 g in water @ 20 °C
Na <sub>2</sub> O content	40.6 %

**IDENTIFICATION TEST**

Positive tests for sodium and phosphate

**HACCP**

Control measure	Title	Critical limits tested by our means	Acceptable level
CCP 1 (Bags & BB) – Sieve	Foreign bodies in final product	Mesh: 2 mm x 2 mm	Integrity of sieve
CCP 2A (Bags & BB) – Metal detector	Detection of metallic particles	Ferrous = 2.0 mm Non-Ferrous = 2.0 mm Stainless steel = 2.0 mm	No positive controls on the detector
CCP 2B (BB) – Metal detector	Detection of metallic particles	Ferrous = 2.0 mm Non-Ferrous = 2.0 mm Stainless steel = 2.0 mm	No positive controls on the detector
CCP 3 (Bags) – Metal detector	Detection of metallic particles	Ferrous = 2.0 mm Non-Ferrous = 2.5 mm Stainless steel = 2.5 mm	No positive controls on the detector



### **STORAGE & SHELF LIFE**

Store in a cool, dry and odorless place. Protect from humidity. Keep in the packaging of origin, shrink-wrapped.  
Best before: 2 years after production date.

### **KEY PROPERTIES**

Specially designed for the meat and fish industries, Carfo-sel salts interact in a unique way to bind water with proteins and increase tenderness in end products.  
Treated products will maintain their juicy appearance as well as their natural nutritional properties, texture and colour.  
In the case of meat pastes and other processed-meat products, our specialities also promote a firm and homogenous texture.  
The Carfo-sel range is extended to meet various market demands and situations.

### **MAIN APPLICATIONS**

Carfo-sel™ 999 is a phosphate speciality designed for the production of marinated or injected meat. Its unique composition ensures an easy and complete dissolution in the brine, a very good brine stability and an excellent colour development in the meat.

<b>Plant location</b>	Engis – Belgium
<b>Packaging types</b>	Multiwall paper bags of 25 kg net
<b>Handling precautions</b>	See MSDS

### **CERTIFICATIONS**

ISO 9001 (Quality) – OHSAS 18001 (Security) – ISO 14001 (Environment) – FSSC 22000 (Food Safety) – Kosher Pareve Passover – Halal

### **REGULATIONS**

Meets the requirements of current European Community regulations for Food additives (Council Regulation 2012/231/EC), as well as the current edition of the Food Chemical Codex (FCC). Are subject to a quantitative limitation fixed by the consolidated edition of the European Community Regulation 2008/1333/EC – Annex II.  
Meets the requirements of Regulation 767/2009/EC on the placing on the market and use of feed and Regulation 2013/68/EC on the Catalogue of Feed Materials. Directive 2002/32/EC on undesirable substances in animal feed.

### **MICROBIOLOGICAL DATA**

This product is not conducive to microbial development or growth. The microbial innocuousness is supported by the properties of the raw materials, the manufacturing processes and the physiochemical properties of the end product.


**NUTRITIONAL DATA**

Nutritional data (USA)	Value per 100 g	Unit	Nutritional data (EU)	Value per 100 g	Unit
Calories	0	Kcal	Energy	0	kJ
Total fat	0	g		0	kcal
of which saturated fat	0	g	Fats	0	g
of which trans fat	0	g	of which saturated fat	0	g
Cholesterol	0	mg	Carbohydrates	0	g
Total carbohydrate	0	g	of which sugars	0	g
of which dietary fibers	0	g	Fibers	0	g
of which sugars	0	g	Proteins	0	g
Protein	0	g	Salt	75.4	g
Vitamin D	0	mg			
Ascorbic Acid	0	mg			
Thiamin	0	mg			
Riboflavin	0	mg			
Niacin	0	mg			
Vitamin B6 & B12	0	mg			
Sodium	30 158	mg			
Phosphorus	24 376	mg			
Potassium	0	mg			
Calcium	0	mg			
Iron	1	mg			

**ALLERGEN**

The following allergens and derivatives thereof are negative, not present or absent within the product, the production process, the production line and there is no risk for cross contamination

Major allergens	Other allergens/intolerance
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains	Fruits
Crustaceans	Legumin
Eggs	Umbelliferous
Fish	Poppy seed
Peanuts	Sunflower seed
Soybeans	Yeast
Milk (including lactose)	Vegetable oils
Nuts i.e. Almond ( <i>Amygdalus communis</i> L.), Hazelnuts ( <i>Corylus avellanas</i> ), Walnuts ( <i>Juglans regia</i> ), Cashews ( <i>Anacardium occidentale</i> ), Pecan nuts ( <i>Carya illinoensis</i> (Wangenh) K.Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), Pistachio nuts ( <i>Pistacia vera</i> ), Macadamia nuts and Queensland nuts ( <i>Macadamia terminalis</i> )	Glutamate
Celery	Paprika
Mustard	Vanillin
	Coriander
	Cinnamon
	Cocoa
Sesame seeds	Artificial & natural flavourings
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	Artificial & natural colours (including E102, E110, E122, E123, E124)
Lupin	Sugars & sweeteners
Molluscs	Benzoic acid (E210=>E213)
<b>Other allergens/intolerance</b>	Sorbic acid (E200=>E203)
Animals products (including gelatin)	BHA/BHT (E320=>E321)
Propolis, honey, bee pollen, royal jelly	Paraben (E214=>E219)
Vegetables	Gallate (E310)
	FDC #5
	Brilliant black PR



### STATEMENTS

GMO: This product is not genetically modified or not derived from a genetically modified organism as defined by the EC regulations 1829/2003/EC. This product is not concerned by the requirements of the regulation 1830/2003/EC in term of traceability and labelling relating to GMO or containing GMO.

Animal derivatives: The raw materials used in the production of these products are derived from naturally occurring mined and purified products. They do not contain material of animal origin or animal derivative  
There is no BSE or TSE contamination risk during manufacturing. The finished product does not contain materials with the risk of Bovine Spongiform Encephalopathy (BSE) or Transmissible Spongiform Encephalopathy (TSE).

Pesticides: This product comply with Regulation 2005/396/EC on maximum level of pesticides in or on food and feed and animal origin and its amendments

Ionisation: This product is not treated with ionising radiation according to the Directive 1999/2/EC of the European parliament and of the council of 22 February 1999 on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation

Packaging food grade: the packaging is in conformity with the following regulation 10/2011/UE on plastic materials and articles intended to come into contact with food & regulation 1935/2004/EC relating to materials and articles intended to come into contact with food

### MISCELLANEOUS

Although the information and recommendations set forth herein are presented in good faith and believed to be correct as of the date hereof, Prayon makes no representations or warranties as to the completeness or accuracy. Information is supplied upon the condition that the persons receiving the same will make their own determination as to its suitability for their purposes prior to use. Additionally, it is the user's responsibility to verify, in every case, the local legislation related to the use of the product. In no event will Prayon be responsible for damages of any nature resulting from the use of or reliance upon information or the product to which information refers. Nothing contained herein is to be construed as a recommendation to use any product, process, equipment or formulation in conflict with any patent and Prayon makes no representation or warranty, express or implied, that the use thereof will not infringe any patent. The typical data set forth herein are based on samples tested and are not guaranteed for all samples or applications. The product specification limits are subject to change. Please contact Prayon for the most current data sheet. Deliveries are governed by the general sale conditions defined by Prayon.

### VALIDITY

Subject to modification of the formulation of the product, the manufacturing process or the regulations, the validity of this sheet is 3 years