Add: No.2000 Shunhua Rd, High-Tech Zone , Jinan City, Shandong Province, China Contact: +86-18653132120

Product name: Sodium pyrophosphate

CAS: 7758-16-9

Molecular wight: 201.97

Item	Standard
Melting point	decomposes 220°C [MER06]
density	(hexahydrate) 1.86
vapor pressure	0Pa at 20°C
storage temp	-70°C
solubility	H2O: 0.1 M at 20 °C, clear, colorless
РН	3.5-4.5 (20 $^{\circ}\mathrm{C}$, 0.1M in H2O, freshly prepared)

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Application:

Disodium dihydrogen pyrophosphate can be used as baking powder to control the fermentation speed and improve the production intensity. Used for instant noodles, reduce the rehydration time of the finished product, do not stick to rot. Used for biscuits and pastries, shorten the fermentation time, reduce the breakage rate of products, loose gaps neatly, can extend the storage period. Disodium dihydrogen pyrophosphate can be used as a quality modifier, which can improve the complex metal ions, pH value and ionic strength of food, thereby improving the binding strength and water retention of food.

Package:

25kg/drum or according to customer requirements.