



DESCRIPTION

General Description Sodium tripolyphosphate food grade Hygroscopic white fine granular. Risk of caking.		Date effective - edition August, 2020 - 01
Grade Food grade	E number(s) E 451	Formula Na ₅ P ₃ O ₁₀
Molecular weight 368	EC number 231-838-7	CAS number 7758-29-4

PRODUCT CHARACTERISTICS

Chemical properties	Unit	Typical analysis	Specifications	Methods
Total P ₂ O ₅ (anhydrous)	%	56.8	56.5 - 58.0	ELC 20
Assay	%	> 85.0	85.0 Min.	ELC 99
pH solution 1%		10.1	9.5 - 10.2	ELC 17
Insoluble matters	%	0.01	0.10 Max.	ELC 15
Loss on desiccation @ 150°C	%	0.1	0.50 Max.	ELC 14
Higher polyphosphates	%	< 1	1 Max.	ELC 65
Impurities content				
As	ppm	< 1.0	1.0 Max.	EICP 25
Cd	ppm	< 1.0	1.0 Max.	EICP 12
F	ppm	< 10.0	10.0 Max.	ELC 01
Hg	ppm	< 0.1	0.1 Max.	EICP 24
Pb	ppm	< 1.0	1.0 Max.	EICP 12
Physical properties				
Bulk density	g/cm ³	0.61	0.55 - 0.65	ELF 21
	lbs/ft ³	38	34 - 41	Calculation
Granulometry				
Cumulated retain on:				
20 US mesh (841 µm)	%	1	5 Max.	ELC 10
100 US mesh (149 µm)	%	82	70 Min.	ELC 10

THEORITICAL VALUES

Solubility	14 g/100 g water @ 20°C
Na ₂ O content	42.1%

IDENTIFICATION TESTS

Identification : fulfils the required conditions to comply with FCC tests.

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



carfo^osel™

CARFOSEL™ 1000i

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^osel™ 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^osel™ range is extended to meet various market demands and situations.

MAIN APPLICATIONS

Carfo^osel™ 1000i 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.

Plant location	Engis - Belgium
Packaging types	Multiwall paper bags of 25 kg or 50 lbs net
Handling precautions	See MSDS

CERTIFICATIONS

ISO 9001 (Quality) – ISO 14001 (Environment) – ISO 45001 (Health & Safety) – 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). Is 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 2013/68/EC on the Catalogue of Feed Materials and of 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 physicochemical 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*	78.1	g
Vitamin D	0	mg			
Ascorbic Acid	0	mg			
Thiamin	0	mg			
Riboflavin	0	mg			
Niacin	0	mg			
Vitamin B6 & B12	0	mg			
Sodium	31 252	mg			
Phosphorus	25 261	mg			
Potassium	192	mg			
Calcium	0	mg			
Iron	1	mg			

*Salt equivalent content calculated using the formula:
Salt = Sodium x 2.5, according to Regulation 1169/2011/EC

ALLERGENS

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	Animals products (including gelatin)
Crustaceans	Propolis, honey, bee pollen, royal jelly
Eggs	Vegetables
Fish	Fruits
Peanuts	Legumin
Soybeans	Umbelliferous
Milk (including lactose)	Poppy seed
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 termifolia</i>)	Sunflower seed
Celery	Yeast
Mustard	Vegetable oils
Sesame seeds	Glutamate
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	Paprika
Lupin	Vanillin
Molluscs	Coriander
	Cinnamon
	Cocoa
	Coconut (<i>Cocos nucifera</i>)
	Artificial & natural flavourings
	Artificial & natural colours (including E102, E110, E122=>E124)
	Sugars & sweeteners
	Benzoic acid (E210=>E213)
	Sorbic acid (E200=>203)
	BHA/BHT (E320=>E321)
	Paraben (E214=>E219)
	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.

Ionization: This product is not treated with ionizing 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 ionizing 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.