

Sodium Aluminium Phosphate Food Grade

Sodium aluminium phosphate Food Grade (SALP) is available as the acidic form of this product.

Regulatory Compliance

Sodium aluminium phosphate Food Grade conforms to the requirements of the EU Regulation 231/2012 and FCC. Sodium aluminium phosphate is of mineral origin and is allergen and GMO free.

Synonyms	EC:	Sodium Aluminium Phosphate, acidic	E 541
	FCC:	Sodium Aluminum Phosphate, acidic	INS 541 (i)
	Other:	Sodium trialuminium tetradecahydrogen octaphosphate tetrahydrate; SALP	
CAS No.		7785-88-8 (EC)	
		10305-76-7 (FCC)	
EINECS No.		232-090-4	
Chemical Formula		$\text{NaAl}_3\text{H}_{14}(\text{PO}_4)_8 \cdot 4 \text{H}_2\text{O}$	
Molecular Weight		950	
Manufacturing Site		Omnisal (Wittenberg, Germany)	

Technical Data

Product Specification

Typical data

			white powder	conforms
Appearance				
P ₂ O ₅	% m/m		58.5	58.9
Assay (NaAl ₃ H ₁₄ (PO ₄) ₈ · 4 H ₂ O)	% m/m		95 min	96
Aluminium (Al)	% m/m		8.6 min	8.8
Sodium (Na)	% m/m		2.3 min	2.5
pH (1% aq. solution)			2.0 – 3.0	2.7
Loss on Ignition (800°C)	% m/m		19.5 – 21.0	20.2
Fluoride (F)	mg/kg		25 max	< 10
Arsenic (As)	mg/kg		3 max	< 1
Lead (Pb)	mg/kg		2 max	< 1
Mercury (Hg)	mg/kg		1 max	< 1
Cadmium (Cd)	mg/kg		1 max	< 1
Rate of Reaction (ROR)	% CO ₂ , 8 min		18 – 22	21
Neutralisation Value			90 min	100

Typical Product Physical Properties

Heavy Metals (as Pb)	mg/kg	< 20
Bulk Density (tapped)	g/l	approx. 850
Solubility		SALP is insoluble in water.

Produced by:
OMNISAL GMBH
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www.omnival.de

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tel: +420 519 306 306 e-mail: phosphates@fosfa.cz
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Applications

SALP is primarily used as an acidic leavening agent in bakery applications. SALP releases the majority of its CO₂ thermostatically so the major leavening action does not take place until during cooking. For this reason SALP is useful in frozen and refridgerated doughs and batters and in cake and biscuit mixes.

SALP currently has restricted use in Europe as defined by EC Regulation 380/3012: SALP use is restricted to scones and sponge wares, with a maximum addition level of 1g/kg expressed as aluminium (or 11.6 g/kg as SALP). This application will be further restricted to use in Battenberg style sponge cakes only from 2014.

SAPP 15 and SAPP 22 can be used as replacements for SALP in other products.

Use of this product in food applications may also be subject to other legislation depending on the country of use. Please refer to legislation applicable to your country and products.

Packaging

25 kg multi-ply paper sacks

1000 kg FIBC

Packaging is compliant with regulations for materials intended to come into contact with food.

Storage

SEE SAFETY DATA SHEET:

Sodium Aluminium Phosphate

Product should be stored in cool dry conditions. Use of warehouse racking or single stacking of pallets is also advisable.

Shelf life: 2 years from date of manufacture, assuming correct storage conditions and undamaged packaging.

Health and Safety Information

SEE SAFETY DATA SHEET:

Sodium Aluminium Phosphate

Under Regulation (EC) 1272/2008 (CLP) this substance is classified as:

H318: Causes serious eye damage.

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