

Certificate of Analysis

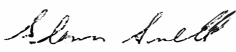


Innophos Canada Inc.
109 Siddall Road,
Lowbanks, Ontario N0A 1K0
Technical Service Call: 866-631-7394
Customer Service Call: 800-243-5052

Product Sodium Tripolyphosphate MD TG	Lot - Pallets	
Trade Name	Product Code F220SS0031	
PO# 4525063940	Mfg Date 21MAR2021	Ship To
Qty Shipped 3135 KG	Mfg Location Port Maitland, CAN	
	Shelf Life 1095	
Carrier CUSTOMER ARRANGED PICKUP		Ship Date: 01NOV2021
Seal #		

Test	Result	Units	Min	Max
Assay (as Na ₅ P ₃ O ₁₀)	90.0%Min*	%	90.0	
pH (1% Solution)	9.9		9.5	10.1
Retained on CSS/USS Sieve #10	0	%		0
Retained on CSS/USS Sieve #14	5	%		15
Retained on CSS/USS Sieve #20	10	%		33
Retained on CSS/USS Sieve #100	95	%	90	
Bulk Density Loose	0.74	g/cc	0.70	0.82
Temperature Rise	19	Degrees C	12	24
Loss on Drying at 105C	1.0% Max*	%		1.0
Total Phosphorus (as P ₂ O ₅)	56.0% (as is) Min*	%	56.0	
Arsenic (as As)	3 ppm Max*	ppm		3

* Guaranteed analysis checked at intervals according to Plant Schedule

Approved By: 
Title: Manager- Quality and Food Safety
Approved On: 01NOV2021

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Retained on CSS/USS Sieve #20	13	%		33
Retained on CSS/USS Sieve #100	96	%	90	
Bulk Density Loose	0.73	g/cc	0.70	0.82
Temperature Rise	19	Degrees C	12	24
Loss on Drying at 105C	1.0% Max*	%		1.0
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Arsenic (as As)	3 ppm Max*	ppm		3

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Approved By: *Steven Smith*
 Title: Manager- Quality and Food Safety
 Approved On: 01NOV2021