

# Material Safety Data Sheet

## Sodium Tripolyphosphate Food Grade

### Section 1 - Chemical Product and Company Identification

**MSDS Name:** Sodium Tripolyphosphate Food Grade

**Catalog Numbers:** 04XF0526

**Synonyms:** STPP Food Grade; SODIUM TRIPHOSPHATE Food Grade, TRIPOLY PENTASODIUM TRIPHOSPHATE Food Grade

**Company Identification:**

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### Section 2 - Composition, Information on Ingredients

- 2.1 Ingredients 1. Sodium Tripolyphosphate Anhydrous( $\text{Na}_5\text{P}_3\text{O}_{10}$ )  
2. Sodium Tripolyphosphate Hexahydrate( $\text{Na}_5\text{P}_3\text{O}_{10} \cdot 6\text{H}_2\text{O}$ )
- 2.2 CAS Number 7758-29-4 (Anhydrous) 15091-98-2 (Hexahydrate)

### Section 3 - Hazards Identification

- 3.1 No known hazards

### Section 4 - First Aid Measures

- 4.1 Eye Contact Rinse immediately with plenty of water and obtain medical advice if irritation persists.
- 4.2 Skin contact Wash off with plenty of water.
- 4.3 Inhalation / Ingestion If any symptoms follow ingestion or inhalation, obtain medical advice.

### Section 5 - Fire Fighting Measures

- 5.1 Governed by other materials present. No special fire-fighting equipment or measures required.

### Section 6 - Accidental Release Measures

- 6.1 Sweep up spillage and recover/recycle if possible. Otherwise place in a fiber keg or paper sack and dispose as industrial waste.

## Section 7 - Handling and Storage

7.1 Handling Minimize dust formation.

7.2 Storage Protect from contamination. Store in original, unopened package in clean, cool, dry place. Anhydrous material may cake if exposed to moisture.

## Section 8 - Exposure Controls, Personal Protection

8.1 Regulations None

8.2 Air contamination limits None listed

## Section 9 - Physical and Chemical Properties

9.1 Form Powder or granules

9.2 Colour White

9.3 Odour None

9.4 Change in physical state Anhydrous melts without decomposition above 600oC

Hexahydrate decomposes to pyrophosphate and orthophosphate above 100oC

9.5 Bulk Density 0.5-1.2 g/ml

9.6 Vapour pressure Not applicable

9.7 Viscosity Not applicable

9.8 Solubility 14.5 g anhydrous salt in 100 ml water at 25oC

9.9 pH Value 9.8 at 20oC (1% soln.)

9.10 Flash point not applicable

9.11 Ignition temperature Does not burn or help other materials to burn

9.12 Explosion limits not relevant

## Section 10 - Stability and Reactivity

10.1 Thermal decomposition Anhydrous melts without decomposition above 600oC

Hexahydrate decomposes to pyro and orthophosphate above 100oC

10.2 Hazardous thermal decomposition products None

10.3 Hazardous reactions None

## Section 11 - Toxicological Information

11.1 The products are not considered to be toxic during the normal course of handling.

**The food grade STPP has been used as a food additive for many years.**

## Section 12 - Ecological Information

12.1 Ecological effects High pH may affect effluent and sewage treatment processes.

### Section 13 - Disposal Considerations

13.1 Sweep up spillage and recover/recycle if possible. Otherwise place in a fiber keg or paper sack and dispose as industrial waste.

### Section 14 - Transport Information

14.1 Not classified as a substance hazardous for transport.

### Section 15 - Regulatory Information

15.1 Mildly alkaline and may cause irritation to the skin, mucous membranes and eyes. Remove dust from the skin by washing with water; in cases of eye contamination, irrigate the eye with flowing water and obtain medical advice if there is persistent irritation. Not classified as hazardous under CPL 1984 regulations.

15.2 Air contamination limits - None established

### Section 16 - Additional Information

16.1 This product may be used in the applications like Detergents, Water Treatment, Metal Treatment, Paints, Drilling Muds, Paper Pulping and Ore Flotation etc.

16.2 **Food grade material** finds applications in seafood processing, curing of hams and bacon, as a binder in comminuted meat products, as a additive for canned meats, a component of cheese emulsifiers, and as a tenderizing agent in the blanching of vegetables prior to freezing.

**DISCLAIMER: Every endeavor has been made to ensure that the information contained in this leaflet reliable**

**but we cannot accept liability for any loss, injury or damage which may result from it use.**

**Data given in this**

**Material Safety Data Sheet are solely for guidance in safe handling and use of the product (s) by customers.**

**They do not form part of any specification. Any liability is not acceptable since application of this product is not in our control.**



For and on behalf of  
HUBEI XINGFA CHEMICALS GROUP CO., LTD  
湖北兴发化工集团有限公司