



## Product Data Sheet

### ULTRAPOLYPHOS-100

Food additive

#### DESCRIPTION

ULTRAPOLYPHOS-100 is a special type of sodium acid metaphosphate best defined by its extremely low acidic pH level as well as its high chelating capacity that surpasses all other chelating agents. As a food additive, it acts as a stabilizing and quality improving agent for various types of foods and beverages.

#### ADVANTAGES

- Chelate effect preventing discoloration and color fading caused by metal ions.
- Stabilize and prevent the deterioration & sedimentation of vitamin C.
- Contains a low pH level effective in adjusting acidity with antiseptic and antifungal effects further enhancing the effectiveness of preservatives.

#### APPLICATION

General: 0.1 – 0.5 % of total volume or weight.

\*PLEASE SEE ATTACHMENT FOR MORE APPLICATIONS.

#### INGREDIENTS

Polyphosphates (E452)

#### FOOD ALLERGEN / GMO DECLARATION

Not applicable.

#### TECHNICAL SPECIFICATION

Appearance:	White powder
Dissolved State:	Colorless, or slightly turbid (2g/20ml or more)
pH(1% Solution):	1.7 – 2.0
Phosphorus pentoxide (P <sub>2</sub> O <sub>5</sub> ):	77.0 – 79.0%
Arsenic (As <sub>2</sub> O <sub>3</sub> ):	≤ 1.0 µg/g
Heavy Metal (Pb):	≤ 20.0 µg/g
Calcium Chelating Value:	> 420.0 mg
Loss on Drying:	< 1.0 %
Country of Origin:	Japan
Storage conditions:	Store in a dark, cool place
Shelf life:	12 months after production date, when stored under the above mentioned guidelines
Label:	Product information and lot number (indicating production date)
Package:	Max 20 kg aluminum bag packed in cardboard box

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### EXAMPLE APPLICATION

Pickled vegetables:	0.1 – 0.2 % of pickling liquid to prevent discoloring & deterioration, stabilize food coloring, pH adjustment, and enhance salt flavor.
Soy sauce:	0.05 – 0.2 % of unpasteurized soy sauce to prevent brownish discoloration and formation of residue, reduce salt flavor and pH adjustment.
Miso paste:	0.1 – 0.4 % of soybean soaking fluid during mixture to prevent brownish discoloration & inflation, reduce salt flavor.
Canned fruit:	0.1 – 0.2 % of syrup to prevent discoloring, deterioration & smell, enhance sweetness and stabilization of vitamin C.
Canned seafood:	0.1 – 0.2 % of liquid to prevent discoloring, deterioration, smell & struvite crystal formation as well as pH adjustment.
Juice:	0.05 – 0.2 % of raw juice to prevent discoloring, deterioration & sedimentation and stabilization of vitamin C.
Carbonated drinks:	0.05 – 0.1 % of liquid to stabilize gases & vitamin C.
Bean paste:	0.1 – 0.3 % of syrup to prevent discoloring, improve preservation and food coloring stabilization.
Boiled beans:	0.1 – 0.2 % of liquid to improve preservation, prevent discoloring and enhance seasoning flavor.
Rice crackers:	0.2 – 0.3 % of sauce to prevent brownish surface discoloration and improve flavor.
Jam and ketchup:	0.05 – 0.3 % of concentrate to prevent discoloring & syneresis, pH adjustment and improve preservation.
Cream paste:	0.05 – 0.1 % of raw material during formulation and mixing process to prevent discoloring, improve preservation & water retention.
Seafood delicacies:	0.2 – 0.3 % of seasoning to prevent discoloring, mold formulation & spread of bacteria, improve preservation and reduce salt flavor.
Dried seafood:	0.2 – 0.5 % of brine solution during soaking to retain freshness, prevent oxidation and spread of bacteria.
Dairy and oil products:	0.1 – 0.3 % of raw material during emulsification after dissolving to prevent oxidation, stabilize emulsion and improve preservation.
Frozen food:	0.1 – 2.5 % of brine solution prior to freezing to prevent discoloring, oxidation and retain freshness.

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