

## Technical Data Sheet

### Sodium Hexametaphosphate SHMP

#### Basic information

Product Name: Sodium Hexametaphosphate

Alias: SHMP,Graham salt

CAS No. 10124-56-8

Chemical formula:  $(\text{NaPO}_3)_6$

EINECS: 233-343-1

MOQ:1MTS

Payment:TT,L/C, WESTUNION

Incoterm:FOB,CIF,FCA,CFR

#### Product introduction

Sodium hexametaphosphate,also called SHMP, is an inorganic substance with molecular formula  $(\text{NaPO}_3)_6$ . It is a white powder crystal, or a colorless transparent glass sheet or block solid. Soluble in water, insoluble in organic solvents. It has strong hygroscopicity. When exposed to the air, it can gradually absorb water and form a viscose. It can form soluble complexes with calcium, magnesium and other metal ions. It is widely used in food and industrial fields.

#### Specification

Parameter	Grade
Product Name	SHMP
Appearance	White powder
Total Phosphates( $\text{P}_2\text{O}_5$ )%	68max
Inactive Phosphates( $\text{ASP}_2\text{O}_5$ )%	7.5max
Fluor%	0.0030max
Residue on ignition%	0.50max
pH	5.8~6.5
Heavy metal(ASPB)%	0.001max
Arsenix%	0.0003max
Iron(Fe)%	0.05max
Density	2.181g/cm <sup>3</sup>
Melting point	616°C
Solubility	Soluble in water,insoluble in organic solvents

#### Application

Sodium Hexametaphosphate-SHMP used in the industrial field, paper making, textile, printing and dyeing, petroleum, metallurgy, building materials; meat, ham, soy sauce, fruit drinks, beer and salted meat.

1. It is mainly used in food and industrial industries. The main applications in the food industry are:

- (1) Sodium hexametaphosphate is used in meat products, fish sausage, ham, etc., which can improve water retention, increase adhesion and prevent fat oxidation;
- (2) Used in soybean paste and soy sauce, it can prevent discoloration, increase viscosity, shorten fermentation period and adjust taste;
- (3) Used in fruit drinks and cool drinks, it can improve juice yield, increase viscosity and inhibit vitamin C decomposition;
- (4) For ice cream, it can improve the expansion capacity, increase the volume, enhance the emulsification, prevent the damage of paste, and improve the taste and color;
- (5) to prevent gel precipitation from dairy products and beverages.
- (6) Adding beer can clarify liquor and prevent turbidity;
- (7) Used in canned beans, fruits and vegetables, it can stabilize natural pigment and protect food color;
- (8) Spraying sodium hexametaphosphate aqueous solution on cured meat can improve the anti-corrosion performance.

2. The industrial sector mainly includes:

- (1) Sodium hexametaphosphate can be heated with sodium fluoride to produce sodium monofluorophosphate, which is an important industrial raw material;
- (2) Sodium hexametaphosphate, as a water softener, can soften water if used in dyeing and finishing;
- (3) Sodium hexametaphosphate is also widely used in EDI (resin electrodialysis), RO (reverse osmosis), NF (nanofiltration) and other water treatment industries as a scale inhibitor.

### Safety information

Taking sodium hexametaphosphate by mistake can cause serious poisoning and even death. The most common poisoning symptoms are shock, arrhythmia, bradycardia and so on. In case of poisoning, go to the hospital for treatment as soon as possible.

### Documents provided

MSDS,COA,TDS,Test report,B/L,Packing list

### Delivery information

Packing:25kg Plastic Bag generally,Pallet also available.

Loading capacity:18MTS for 20' container.

HS Code:2835391900