

## **ACTIF-8® SODIUM ALUMINUM PHOSPHATE (FOOD)**

**Product description:** Ideal for self-rising flour, self-rising corn meal mixes,

pancake flour, prepared mixes, and other baking

preparations.

**Composition:** Sodium aluminum phosphate, acidic (CAS # 10305-76-7)

Monocalcium phosphate, anhydrous (CAS # 7758-23-8)

**Applications:** • Leavening agent of self-rising flour, self-rising corn meal

mixes, pancake flour, prepared mixes, and other baking preparations having a minimum calcium content of

6.2%.

Usage level varies depending on product type.

## **TYPICAL PROPERTIES:**

Appearance:	White powder
Odor:	Odorless
Density:	Bulk Density – Pour (Approximate): 54 lb/ft <sup>3</sup>
,	Bulk Density – Tap (Approximate): 78 lb/ft <sup>3</sup>
Neutralization value: *	Min 90
Particle Size: *	
On 60 mesh	1.0% Max
On 100 mesh	6.0% Max
On 140 mesh	15.0% Max
Additional information on composition: *	
Heavy Metals (as Pb)	May 20 nnm
	Max 20 ppm
Arsenic (As)	Max 3 ppm
Fluoride (F)	Max 50 ppm
Lead (Pb)	Max 2 ppm

All information is offered in good faith, without guarantee or obligation for its accuracy or sufficiency or for the results a user obtains and is at the user's risk. User must determine the suitability of the product for its particular use. User must determine the suitability of the product for its particular use and ensure that all such uses and applications (including user's labeling of its products) comply with applicable law.



## Essential Ingredients to Improve Quality of Life

Free Acid	Max 0.35 %H <sub>3</sub> PO <sub>4</sub>
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\*These parameters are listed in the COA.

**Regulatory:** Components comply with the specifications of the current

edition of the Food Chemicals Codex.

Kosher, Halal, USMCA

**Storage:** Store at room temperature

Manufacturing location: Nashville, TN

**Shipping points:** Nashville, TN

Chicago Heights, IL

**Standard containers:** 50 lb net weight multi-walled bag with poly liner

25 kg net weight multi-walled bag with poly liner

2200 lb net weight super sacks

Bulk truck

Additional information: Food Grade

Retest 548 days from date of manufacture

**Contact information:** Customer service: 1-800-243-5052

Email: customerservice@innophos.com

Document Number: CRAN-PDS-0111 Effective Date: February 2021

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