



Product Information Data Sheet

General information

Article no. / code **050101-108-FG**
Product **Dipotassium Phosphate, Anhydrous (DKPA) Granular**
Valid as of **08-Jul-2019**
Version **001**
Revision Date
Revision Number
Grade **FCC**
Production Location **Carondelet (St. Louis), Missouri, USA**

Ingredients

Dipotassium Phosphate, Anhydrous **CAS NO.:** **INS NO.:**
7758-11-4 **340(ii)**

Sensory criteria

Appearance Granular
Color White

Chemical-physical criteria

Parameter	Unit	Value/Target	MIN	MAX	Method
Dipotassium Phosphate (K ₂ HPO ₄)	%		98.0		
Tetrapotassium Pyrophosphate (K ₄ P ₂ O ₇)	%			2.0	
pH-value			9.0	9.5	1 % solution
Chemical Formula		K ₂ HPO ₄			
Molecular Weight		174.18			
Water Insoluble Matter	%			0.2	
Loss on Drying	%			2.0	
Arsenic (As)	mg/kg			3	
Fluoride (F)	mg/kg			10	
Lead (Pb)	mg/kg			2	



Allergen information

Manufacturing Location: Carondelet (St. Louis), Missouri, USA

Components	CONTAINED in Product?		Manufactured on SAME line?		PRESENT in manufacturing facility?		Comments (if yes*, specify allergen contained in material)
	Yes*	No	Yes	No	Yes	No	
U.S. Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA):							
PEANUTS (including peanut butter, peanut flour, unrefined peanut oil.)		x		x		x	
NUTS/TREE NUTS (including almond, brazil, cashew, chestnut, hickory, hazelnut, filbert, macadamia, pecan, pine nut, pistachio, walnut)		x		x		x	
MILK (including nonfat milk, milk protein concentrate, nonfat dry milk, butter, butterfat, buttermilk, milk fat, casein, caseinates, whey, curds, custard, cheese, cream, yogurt, milk chocolate, lactalbumin, lactoglobulin)		x		x		x	
EGG (including egg white, egg yolk, egg albumin, meringue, mayonnaise)		x		x		x	
SOYBEANS (including miso, tofu, soy protein, textured vegetable protein, soy nuts, soy flour, soy lecithin, soy oil)		x		x		x	
FISH (including bass, bonito, flounder, tuna, anchovy, cod, salmon, fish oil)		x		x		x	
CRUSTACEAN SHELLFISH (shellfish, shrimp, crab, lobster, crayfish)		x		x		x	
WHEAT (including flour, graham flour, farina, bran, cereal extracts, cracker meal, bread crumbs, semolina, wheat germ, wheat gluten, wheat starch)		x		x		x	
SEASAME (including seed, paste, unrefined oil)		x		x		x	
The following additional listed allergens or sensitive ingredients may require labeling in Canada, Mexico, the European Union, or in certain other world regions or countries:							
GLUTEN NON-WHEAT SOURCES: RYE, BARLEY, OATS AND TRITICALE (including derivatives, for e.g. malt extract).		x		x		x	
MUSTARD (including mustard seed, mustard oil)		x		x		x	
CELERY (including celery seed, celeriac, celery oil)		x		x		x	
SULFITE (including sodium metabisulfite, sodium bisulfite, sulfur dioxide) when present at 10 ppm or more		x		x		x	
MOLLUSK (including clam, oyster, scallop, mussel, octopus, squid, whelk, cuttlefish, abalone, snail).		x		x		x	
LUPIN		x		x		x	
NATURAL LATEX		x		x		x	
CORN AND CORN PRODUCTS		x		x		x	
CARMINE / CONCHINEAL (any derivatives)		x		x		x	
AZO DYES / FD&C COLORS		x		x		x	
GLUTAMATE (including glutamic acid, MSG or derivatives)		x		x		x	
SEEDS AND SEED PRODUCTS (including cotton, poppy, sunflower, etc.)		x		x		x	

**Nutritional data (per 100 g)**

Calories	0.00 kcal
Total Fat	0.00 g
Saturated Fat	0.00 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Protein	0.00 g
Total Carbohydrates	0.00 g
Dietary Fiber	0.00 g
Total Sugars	0.00 g
Includes Added Sugars	0.00 g
Other (organic acids)	0.00 g
Ash	94.00 g
Moisture	2.00 g

Typical Values
(per 100 gram sample)

Vitamin A	0.00 mcg
Vitamin C	0.00 mg
Vitamin D	0.00 mcg
Calcium, Ca	0.00 mg
Iron, Fe	0.00 mg
Sodium, Na	400.00 mg
Potassium, K	44800.00 mg
Phosphorus, P	17800.00 mg
Magnesium, Mg	0.00 mg

Special Diets/Certifications

Halal	Yes
Kosher	Yes

Vegetarian Information

Vegetarian	Yes
Ovo-Lacto-Vegetarian	Yes
Lacto-Vegetarian	Yes
Vegan	Yes
Gluten free US	Yes



Application

- Dipotassium phosphate is Generally Recognized as Safe (GRAS) for use in human foods as a sequestrant by the FDA under regulation 21 CFR 182.6285, when used in accordance with Good Manufacturing Practice.
- In a separate communication from the FDA (copy available upon request), Dipotassium Phosphate is also considered GRAS for use in food generally, as a multiple purpose food ingredient, up to the limits of Good Manufacturing Practice.
- Coffee Creamers – DKP is an excellent highly soluble buffer for casein based coffee creamers. The use of DKP stabilizes the protein layer around the fat droplets, thus, preventing syneresis and curdling of the protein when added to hot, acidic coffee or tea.
- Nutrient Source – DKP is used as a mineral supplement for pharmaceuticals and as a nutrient source during yeast production and other fermentation processes.
- Process Cheese Products: DKP helps buffer the pH of the cheese and interacts with milk proteins to promote emulsification.

Functional properties

- Alkalinity Source
- Buffering Agent
- Sequestrant
- Protein Stabilizer
- Emulsifying Agent
- Dispersant
- Precipitating Agent
- Nutrient Source

NSF Comment

Potable Water Treatment: Dipotassium phosphate anhydrous conforms to the requirements of ANSI / NSF Standard 60. Used for corrosion & scale control. Maximum Use Level = 18 mg/L.

Shelf life

18 Month

Storage conditions

Ambient temperatures, at low to moderate humidity.

Packaging

50 lb Multiwall bags

Legal references

This product complies with the specification of the current Food Chemicals Codex for Potassium Phosphate, Dibasic.

FOR MORE COMPLETE INFORMATION ON PROPERTIES AND SAFE HANDLING OF THIS MATERIAL, SEE THE SELLER'S SAFETY DATA SHEET (SDS).

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