



Product Information Data Sheet

General information

Article no. / code	060800-118-FG
Product	Tetrasodium Pyrophosphate , Anhydrous (TSPP) Powder
Valid as of	17-Jun-2025
Version	001
Revision Date	
Revision Number	
Grade	FCC
Production Location	Lawrence, Kansas, USA

Ingredients

Tetrasodium Pyrophosphate, Anhydrous

CAS NO.:

7722-88-5

INS NO.:

450(iii)

Sensory criteria

Color	White
Appearance	Powder

Chemical-physical criteria

Parameter	Unit	Value/Target	MIN	MAX	Method
Disodium Phosphate (Na ₂ HPO ₄)	%			1.0	
Tetrasodium Pyrophosphate (Na ₄ P ₂ O ₇)	%		95.0	100.5	
pH-value			9.9	10.6	1 % solution
Chemical Formula		Na ₄ P ₂ O ₇			
Molecular Weight		265.9			
Insoluble Substances	%			0.2	
Loss on Ignition	%			0.5	
Arsenic (As)	mg/kg			3	
Lead (Pb)	mg/kg			4	
Sizing, USSS: Thru 100 Mesh	%		90		
Sizing, USSS: Thru 20 Mesh	%		99		
Fluoride, F	%			0.005	



Allergen information

Manufacturing Location: Lawrence, Kansas, 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 metasilfite, 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	99.00 g
Moisture	0.10 g

Special Diets/Certifications

Halal	Yes
Kosher	Yes

Vegetarian Information

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

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	34600.00 mg
Potassium, K	0.00 mg
Phosphorus, P	23300.00 mg
Magnesium, Mg	0.00 mg



Application

- TSPP is Generally Recognized As Safe (GRAS) by the FDA in 21 CFR 182.6789 when used in accordance with Good Manufacturing Practices.
- TSPP has specific approval for use as a component of certain food-contact coatings in 21CFR 175.210.
- Processed Meat, Poultry, and Seafood: TSPP is used to modify the proteins enabling them to retain moisture during storage, thawing, and cooking. TSPP also increases shelf life of the product by sequestering multivalent cations responsible for lipid oxidation and rancidity development.
- Whipped Toppings and Milk Foams: TSPP is added to improve whipping efficiency and improve foam stability.
- Process Cheese Products: Powder TSPP helps to buffer the pH of the processed cheese and interacts with milk proteins to promote emulsification.
- Produce: TSPP sequesters iron in potato products to prevent after-cooking blackening and to stabilize color.
- Ice Cream and Frozen Desserts: To maintain fat dispersion in the mix, TSPP may be added so "churning" will not form lumps of butter during freezing.

Functional properties

- Alkalinity Agent
- Dispersing agent
- Sequestrant
- Buffering agent
- Protein modifier
- Coagulant

NSF Comment

Potable Water Treatment: Tetrasodium Pyrophosphate conforms to the requirements of ANSI / NSF Standard 60 for corrosion, scale control, and sequestering. Maximum Use Level = 14 mg/L.

Shelf life

24 Month

Storage conditions

Ambient temperatures, at low to moderate humidity.

Packaging

50 lb Multiwall bags
Tank truck

Legal references

This product complies with the specification of the current Food Chemicals Codex for Tetrasodium Pyrophosphate.

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

NOTICE: The information and recommendations set forth herein ("Information") are presented in good faith and believed to be correct as of the date hereof. HOWEVER, NO REPRESENTATIONS OR WARRANTIES, EITHER EXPRESS OR IMPLIED, FOR COMPLETENESS, ACCURACY, MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, NON-INFRINGEMENT OR OF ANY OTHER NATURE ARE MADE HEREUNDER WITH RESPECT TO THE INFORMATION OR THE PRODUCT TO WHICH THIS INFORMATION REFERS. Seller is not responsible for damages of any nature whatsoever resulting from the use of or reliance upon the Information or the product to which the Information refers. Nothing contained herein is to be construed as a recommendation to use any product, process, equipment or formulation in conflict with any patent. The Information set forth herein are based on samples tested and are not guaranteed for all samples or applications nor do they reflect product specifications for any particular product.

ICL FOOD SPECIALTIES (A DIVISION OF ICL SPECIALTY PRODUCTS INC.)

Corporate Offices:
622 Emerson Road, Suite 500
St. Louis, Missouri 63141
314-983-7500

© 2021 ICL Specialty Products, Inc.