

## MIXED PHOSPHATE (MP - MEATPHOS)

### SECTION 1: CHEMICAL PRODUCT & COMPANY IDENTIFICATION

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Rev-02

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| 1.1 Product Details    |  |
| 1.1.1 Product name     | BLENDED PHOSPHATE<br>(MP-MEATPHOS)   |
| 1.1.2 Chemical name    | Blended Sodium and Potassium Polyphosphate   |
| 1.1.3 Chemical formula | $(\text{Na}_x\text{H}_x\text{PO}_x)_n + (\text{K}_x\text{PO}_x)_n$   |
| 1.2 Company            | Thai Polyphosphate & Chemicals Co.,Ltd.<br>77 Moo 6 Soi Sukhaphiban 1,<br>Poochao Saming Prai Road,<br>Samrong, Phrapradaeng,<br>Samutprakarn 10130<br>Telephone : +66 (0) 2396 1715-6, 2748 5173- 4<br>Fax : +66 (0) 2398 0774<br>E-mail: <a href="mailto:mktg@thaipoly.co.th">mktg@thaipoly.co.th</a><br>website: <a href="http://www.thaipoly.com">www.thaipoly.com</a> |
| 1.3 Emergency          | Telephone: +66 (0) 2396 1715 - 6, 2748 5173- 4   |

### SECTION 2: COMPOSITION

|                 |  |
|-----------------|--|
| 2.1 Ingredients | Blend of Sodium & Potassium Polyphosphates |
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### SECTION 3: HAZARDS

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| 3.1 No known hazards |
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### SECTION 4: FIRST AID MEASURES

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| 4.1 Eye Contact          | Wash with water   |
| 4.2 Skin contact         | None required   |
| 4.3 Inhalation/ingestion | If any symptoms following ingestion or inhalation obtain medical advice |

### SECTION 5: FIRE-FIGHTING MEASURES

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| 5.1 Governed by other materials present. No special fire-fighting equipment or measures required. |
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### SECTION 6: ACCIDENTAL RELEASE MEASURES

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| 6.1 Sweep up spillage and recover/recycle if possible. Otherwise place in paper or plastic sacks and dispose of as industrial waste. |
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## MATERIAL SAFETY DATA SHEET

### **SECTION 7: HANDLING & STORAGE**

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| 7.1 Handling | No special precaution required.  |
| 7.2 Storage  | 1.Protect from contamination.<br>2.Store in original, unopened packages in clean, cool, dry place.<br>3.Store one pallet high to avoid compaction. |

### **SECTION 8: EXPOSURE CONTROLS AND PERSONAL PROTECTION**

|                              |             |
|------------------------------|-------------|
| 8.1 Regulations              | None        |
| 8.2 Air contamination limits | None listed |

### **SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES**

|                              |                          |
|------------------------------|--------------------------|
| 9.1 Form                     | Powder                   |
| 9.2 Colour                   | White                    |
| 9.3 Odour                    | None                     |
| 9.4 Vapour pressure          | Not applicable           |
| 9.5 Viscosity                | Not applicable           |
| 9.6 pH Value                 | 9.5 at 20°C(1% solution) |
| 9.7 Bulk density at 20 deg C | 750 gm/Lit               |
| 9.8 Moisture                 | 2.0 %                    |
| 9.9 Flash point              | Not applicable           |
| 9.10 Ignition temperature    | Does not burn            |
| 9.11 Explosion limits        | Not relevant             |

### **SECTION 10: STABILITY AND REACTIVITY**

|   |      |
|---|------|
| 10.1 Hazardous thermal decomposition products | None |
| 10.2 Hazardous reactions                      | None |

## MATERIAL SAFETY DATA SHEET

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### **SECTION 11: TOXICOLOGICAL INFORMATION**

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| 11.1 The food grade standard of the product has been used as a food additive especially in the meat industry. |
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### **SECTION 12: ECOLOGICAL INFORMATION**

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| 12.1 Ecological effects | May act as a plant nutrient and promotes eutrophication. |
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### **SECTION 13: DISPOSAL CONSIDERATIONS**

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| 13.1 Sweep up spillage and recover/recycle if possible. Otherwise place in paper or plastic sacks and dispose of as industrial waste. |
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### **SECTION 14: TRANSPORT INFORMATION**

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| 14.1 Not classified as a substance hazardous for transport. |
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### **SECTION 15: REGULATORY INFORMATION**

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| 15.1 Not classified as a substance hazardous for supply |
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### **SECTION 16: OTHER INFORMATION**

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| This product may be used in the food processing applications: |
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| 16.1 As a constituent of phosphate mixes used in the preparation of products such as hamburgers and sausages. |
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| 16.2 As a constituent of emulsifying - salt blends used in the manufacture of processed cheese. |
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| 16.3 As a general buffer, sequestrant and stabilizing agent in dairy products and other foodstuffs |
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**DISCLAIMER:** Every endeavour has been made to ensure that the information contained in this leaflet reliable but we cannot accept liability for any loss, injury or damage which may result from its use. Data given in this Material Safety Data Sheet are solely for guidance in safe handling and use of the product (s) by customers. They do not form part of any specification. Any liability is not acceptable since application of this product is not in our control.