## PCHA100

Formula:  $Ca_{10}(OH)_2(PO_4)_6$ 

**Product:** Calcium Phosphate, Tribasic

Food Grade

**Other names:** Tricalcium Phosphate (TCP)-

 $Ca_3(PO_4)_2$ 

Calcium Hydroxyapatite

Ca<sub>10</sub>(OH)<sub>2</sub>(PO<sub>4</sub>)<sub>6</sub>

Precipitated Calcium Phosphate-

Ca<sub>5</sub>OH(PO<sub>4</sub>)<sub>3</sub>

INS: E341iii

**IUPAC:** Tricalcium bis (phosphate)

MW: 1004.61 g/mol CAS#: [7758-87-4];

[62974-97-4][1306-06-5]

**Appearance:** White powder, stable in air

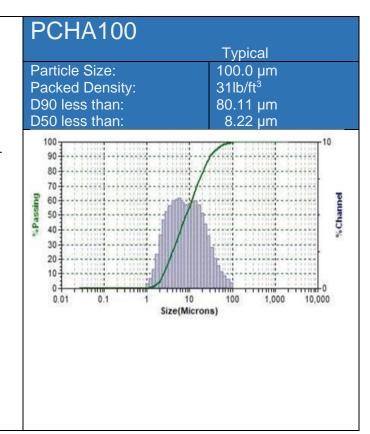
Taste:TastelessOdor:Odorless

**Solubility:** Almost insoluble in water

Insoluble in alcohol

Shelf Life: 3 Years

**Storage:** Store in cool dry place.



| Chemical/Physical Parameters                 |               |                | ADDITIONAL PARAMETERS     |              |
|--|---------------|----------------|---------------------------|--------------|
| <u>Analysis</u>                              | Specification | <u>Typical</u> | Bovine Constituents       | None         |
| Assay Ca                                     | 34.0-40.0 %   | 38.0 %         | Recombinant DNA           | None         |
| Arsenic                                      | <3.0 ppm      | <1.0 ppm       | Hormones/Antibiotics      | None         |
| Fluoride                                     | <75.0 ppm     | <50.0 ppm      | Insecticides<br>GMO's     | None<br>None |
| Lead   | <2.0 ppm      | <0.5 ppm       | Artificial Colors         | None         |
| Loss on ignition                             | <10.0 %       | 5.0 %          | Irradiation/Radioactivity | None         |
| рН   | 6.0-7.5       | 7.0            | NUTRITIONAL VALUES        |              |
| Held on 140 Mesh.                            | <0.50 %       | 0.2 %          | Fat                       | None         |
| Through 325 mesh                             | >95.0 %       | 99.0 %         | Calories                  | None         |
| Density (ASG)                                | 0.455-0.548   | 0.500 g/cc     | Protein Vitamins          | None<br>None |
|  |               |                | Carbohydrates             | None         |
|  |               |                | Calcium                   | 34—40%       |
| Consultation with the letter to Food Charles |               |                | Phosphates                | 55.2—57.2%   |

Complies with the latest Food Chemical Codex (FCC).

Main uses: Flow agent, anti-caking agent, calcium/phosphorus fortification. \*Refer to NEI Application Sheet for additional uses.

Certifications/Registers: Halal, Kosher, FDA, SQF Certified Facility.

Vegetarians: NEI's TCP is well suited for vegetarians and vegan diets.

Raw Materials: NEI uses domestically sourced raw materials low in heavy metals to ensure production of high-quality food grade TCP.

HACCP: HACCP practices are followed throughout the manufacturing process to ensure compliance with Good Manufacturing Practices (GMP) Guidelines.

**Product Usage Guideline:** The product is Generally Recognized as Safe (GRAS) when used in conjunction with GMPs.

Disclaimer: The values listed above are best estimates of what can be expected to be found in the product due to variability in production methodology.

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