PCHA50

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

Ca₁₀(OH)₂(PO₄)₆

Precipitated Calcium Phosphate-

Ca₅OH(PO₄)₃

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.

| PCHA50 | | | | |
|---|--|--|--|--|
| | Typical | | | |
| Particle Size: | 50.0 μm | | | |
| Packed Density: | 28lb/ft ³ | | | |
| D98 less than: | 50.0 μm | | | |
| D90: | 22.0 - 25.0 μm | | | |
| D50: | 5.50 - 7.5 μm | | | |
| 100 | 10 | | | |
| 90 | / | | | |
| 70 | | | | |
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| SIZE(MICTORS) | | | | |
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| Chemical/Physical Parameters | | ADDITIONAL PARAMETERS | | |
|------------------------------|----------------------|-----------------------|---------------------------|------------|
| <u>Analysis</u> | Specification | Typical | 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 | None |
| Lead | <2.0 ppm | <0.5 ppm | GMO's | None |
| | | 5.0 % | Artificial Colors | None |
| Loss on ignition | <10.0 % | | Irradiation/Radioactivity | None |
| рН | 6.0-7.5 | 7.0 | NUTRITIONAL VALUES | |
| Density (ASG) | 0.408-0.513 | 0.455 g/cc | Fat | None |
| D50: | 5.5- 7.5 μm | 6.0 μm | Calories | None |
| D90: | 22.0-25.0 μm | 23.0 μm | Protein | None |
| D98: | < 50.0 μm | 49.5 μm | Vitamins | None |
| D 30. | ν 30.0 μπ | 13.3 μ | Carbohydrates | None |
| | | | Calcium | 34—40% |
| | | | 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.

Natural Enrichment Industries 1801 W. Oak Street Herrin, IL 62948 Ph: 618-942-2112 www.neitcp.com sales@neitcp.com Effective 10/18/2023





