

# PCHA600

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| <b>Formula:</b> $\text{Ca}_{10}(\text{OH})_2(\text{PO}_4)_6$<br><b>Product:</b> Calcium Phosphate, Tribasic Food Grade<br><b>Other names:</b> Tricalcium Phosphate (TCP)-<br>$\text{Ca}_3(\text{PO}_4)_2$<br>Calcium Hydroxyapatite<br>$\text{Ca}_{10}(\text{OH})_2(\text{PO}_4)_6$<br>Precipitated Calcium Phosphate-<br>$\text{Ca}_5\text{OH}(\text{PO}_4)_3$<br><b>INS:</b> E341iii<br><b>IUPAC:</b> Tricalcium bis (phosphate)<br><br><b>MW:</b> 1004.61 g/mol<br><b>CAS#:</b> [7758-87-4];<br>[62974-97-4][1306-06-5]<br><br><b>Appearance:</b> White powder, stable in air<br><b>Taste:</b> Tasteless<br><b>Odor:</b> Odorless<br><b>Solubility:</b> Almost insoluble in water<br>Insoluble in alcohol<br><br><b>Shelf Life:</b> 3 Years<br><b>Storage:</b> Store in cool dry place. | <b>PCHA600</b><br><b>(Coarse)</b>  | <b>Typical</b>  |
|  | <b>Particle Size:</b><br><b>Packed Density:</b><br><b>Held on 20 mesh:</b> | <b>600.0 <math>\mu\text{m}</math></b><br><b>50lb/ft<sup>3</sup></b><br><b>0.19%</b> |
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| Chemical/Physical Parameters |                      |                | ADDITIONAL PARAMETERS     |            |
|------------------------------|----------------------|----------------|---------------------------|------------|
| <b>Analysis</b>              | <b>Specification</b> | <b>Typical</b> | 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       |
| Loss on ignition             | <10.0 %              | 5.0 %          | Artificial Colors         | None       |
| pH                           | 6.0-7.5              | 7.0            | Irradiation/Radioactivity | None       |
| Held on 20 Mesh.             | <0.20 %              | 0.19 %         | <b>NUTRITIONAL VALUES</b> |            |
| Density (ASG)                | 0.625-1.111          | 0.800          | Fat                       | None       |
|                              |                      |                | Calories                  | None       |
|                              |                      |                | Protein                   | None       |
|                              |                      |                | Vitamins                  | None       |
|                              |                      |                | 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.

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 Effective 10/18/2023

