

## Tricalcium Phosphate Applications

| CATEGORY                        | EXAMPLE   | APPLICATIONS   | PCHA<br>10 | PCHA<br>20 | PCHA<br>100 | Micro-<br>Flo | PCHA<br>600 |
|---------------------------------|---|--|------------|------------|-------------|---------------|-------------|
| Baking                          | Flour, cake, and cookie mixes   | Anti-caking agent, flow agent, calcium/phosphorus fortification, leavening agent, treatment agent  | •          | •          | •           | •             | •           |
| Bath and Beauty                 | Personal care items i.e. foot powder, baby powder, natural deodorant                                  | Anti-caking agent, odor absorbent  | •          | •          | •           | •             |             |
| Beverages                       | Dry mixes, fruit juices, soy<br>beverages, liquid supplements   | Calcium/phosphorus fortification, anti-caking agent, cloud-<br>ing agent, buffer, acidity regulator  | •          | •          | •           |               |             |
| Ceramic                         | Bone china, ceramics  | Coloring agent, Impart opalescent  | •          | •          | •           | •             | •           |
| Cosmetics                       | Lipstick, lip gloss, eye shadow, stick foundations  | Filler, binder, dispersant, buffering agent, pH stabilizer   | •          | •          | •           |               |             |
| Dairy                           | Cheese, bars, yogurt  | Calcium/phosphorus fortification, anti-caking agent,<br>emulsifier, buffer, stabilizer, flavor/protein dispersant,<br>reduce sodium, smoothing agent | •          | •          | •           |               |             |
| Fats/Oils                       | Deep frying oil   | Stabilizer   | •          | •          | •           | •             |             |
| Food                            | Crackers, chocolate candy, cereals, soups, nutritional foods  | Calcium/phosphorus fortification, anti-caking agent, flow agent, binding agent   | •          | •          | •           | •             | •           |
|                                 | Jellies, jams, gelatins   | Interact with gelling agent to firm  | •          | •          | •           | •             | •           |
| Hygroscopic Food<br>Products    | Table salt, salt substitute, sugary products, baking powder   | Flow conditioning, humectants  | ,          |            | •           | •             |             |
| Industrial Chemicals            | Coating   | Free-flow agent in powder finished goods, release agent  |            |            | •           | •             |             |
| Infant Food                     | Formula, baby & toddler food  | Calcium/phosphorus fortification   | •          |            | •           |               |             |
| Mold Release Agent              | Aluminum mold release agent   | Releasing agent  |            |            | •           |               |             |
| Meat                            | Poultry, ham, smoked chops  | Moisture retention, marinate   | •          | •          | •           | •             | ٠           |
| Oven Proof Bake<br>Ware         | Ceramic bake ware   | Impart heat resistance   |            |            | •           | •             |             |
| Pet Foods                       | Dog food, cat food, pet vitamins  | Calcium/phosphorus fortification, emulsifier   | •          | •          | •           | •             | •           |
| Phatocopier Toner               | Toner   | Dispersing agent   | •          |            |             |               |             |
| Polystyrene                     | Styrofoam   | Suspension agent, polymerization aid   | •          | •          |             |               |             |
| Refractory                      | Linings for furnaces, kilns, incinerators, reactors   | Binding agent  | ٠          | •          | •           | •             |             |
| Seasoning/Dry Mix-<br>es/Blends | Marinades, salt substitutes, gravy mixes,<br>seasoning mixes, soups, drink mixes, fine<br>vacuum salt | Anti-caking agent, free flow agent, calcium/phosphorus fortification, binding, desiccant, conditioning agent, emulsifier                             | •          | •          | •           | •             |             |
| Toothpaste                      | Toothpaste  | Polishing agent, whitening agent, controls delivery of calcium and phosphate ions to the teeth   |            |            | •           |               |             |

PCHA 10
Ultra Fine
Particle Size: 10.0 um mess
Bulk Density 15lb/R<sup>2</sup>
Packed Density 20lb/R<sup>2</sup>
Through 325 99.9%onin
d50 less than 1.0.0 um
d50 less than 2.85 um

PCHA 20 Fine Particle Size: 20.0 um may Bulk Density 16lb/ft<sup>2</sup> Packed Density 21lb/ft<sup>2</sup> Through 325 99%min PCHA 100 Regular Particle Size: 100.0 um may: Bulk Density 22lb/ft² Packed Density 31lb/ft² Through 325 95%min PCHA 400
Coarse
Particle size: 600.0 um max
Bulk Density SOIb/R²
Packed Density S4lb/R²
Held on 20 1.0%mtax
Held on 100 40-80%

PCHA 600
Coarse
Particle size: 600.0 um mpx
Bulk Density 45lb/ft<sup>2</sup>
Packed Density 63lb/ft<sup>3</sup>
Held on 20 0.2%max
Held on 100 40-70%

## Planning toward a healthier tomorrow...

1800 West Oak Street, Herrin, IL 62948

Phone: (618) 942-2112

Fax: (618) 942-4112

Website: www.neitcp.com