

NEI PRODUCT APPLICATIONS

Product Common Names:
Tricalcium Phosphate (TCP); Tricalcium Hydroxyapatite; Tribasic

General Description:
Tricalcium Phosphate is a white, odorless and tasteless



μicroFlo

Applications:

- Anti-caking agent in powdered or granulated materials such as table salt, spices, dry mixes and powders to prevent the formation of lumps (caking) and for ease in packaging, transport, and consumption
- A nutritional supplement in processed foods — calcium & phosphorus fortification
- **Processing Aid μicroFlo** for improved flow in powdered foods, beverages, breadings, spice mixes and other products
- pH regulator and buffer
- Clouding agent in transparent food material
- Thickener— alters viscosity without altering flavor
- Firming agent in products with fruit or pectin



Physical Properties:

- Appearance — white
- Odorless
- Tasteless
- pH — neutral
- Solubility — In water: sparingly; Insoluble in alcohol
- Soluble in the presence of citric acid
- Shelf life — 5 years from manufacture date



Custom Specifications:

- R & D Team can create products to fit your specs
- Can supply product in different forms i.e. bulk powder, slurry, suspension
- Particle size adjustment; blends available

