## PCHA<sub>10</sub>

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-

 $Ca_5OH(PO_4)_3$ 

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

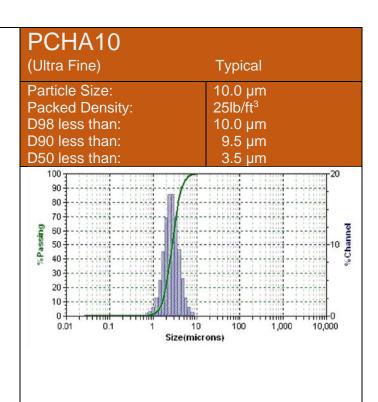
Taste: Tasteless
Odor: Odorless

**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>	<u>Specification</u>	<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 ppm	Insecticides GMO's	None None
Lead	<2.0 ppm	<0.5 ppm	Artificial Colors	None
Loss on ignition	<10.0 %	5.0 %	Irradiation/Radioactivity	None
pН	6.0-7.5	7.0	NUTRITIONAL VALUES	
Density (ASG)	0.370-0.455	0.408	Fat	None
D50:	<3.5 μm	3.0 μm	Calories	None
D90:	<9.5 μm	7.0 μm	Protein	None
D98:	<10.0 μm	9.8 μm	Vitamins Carbohydrates	None 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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