



PRODUCT DATA SHEET

prayphos
PRAYPHOS™ DCPA 108 FG

FOOD

**DESCRIPTION**

General Description DICALCIUM PHOSPHATE ANHYDROUS White, odorless, tasteless powder		Date effective – edition August, 2023 - 04
Grade Food Grade	E number(s) E 341	Formula CaHPO ₄
Molecular weight 136	EC number 231-826-1	CAS number 7757-93-9

PRODUCT CHARACTERISTICS

Chemical properties	Unit	Typical analysis	Specifications	Methods
Assay (CaHPO ₄)	%	98.9	97.0 – 105.0	QLT.9011
Loss on ignition @ 800°C	%	7.5	7.0 – 8.5	QLT.9034
<u>Impurities content</u>				
Pb	ppm	<1	2 Max.	QLT.9052
As	ppm	<1	3 Max.	QLT.9006
F	ppm	<40	50 Max.	QLT.9028
<u>Physical properties</u>				
<u>Granulometry (Wet Method)</u>				
Retained on :				
200 US mesh (75 µm)	%	<0.1	0.5 Max.	QLT.9048
325 US mesh (45 µm)	%	0.7	2.0 Max.	

THEORETICAL VALUES

Solubility	Insoluble
CaO content	41.0 %

IDENTIFICATION TESTS

Identification: fulfils the required conditions to comply with FCC test

HACCP

A HACCP plan is in place and control measures have been implemented. (Available upon request)



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STORAGE & SHELF LIFE

Store in a cool, dry and odorless place. Keep in the packaging of origin, shrink-wrapped to protect from humidity. Best before: 3 years after production date in appropriate storage conditions.

KEY PROPERTIES

- ~ Mineral Supplement
- ~ Dough Conditioner
- ~ Fine Particle Size

MAIN APPLICATIONS

- ~ DCPA can be used in dough conditioners to provide calcium in yeast raised bakery products and as calcium and/or phosphorus nutrient supplement in pharmaceuticals, multivitamins, and pet/animal food as well as in a wide variety of food products.
- ~ Calcium Phosphate (mono-, di-, and tribasic; MCP, DCP, and TCP) is Generally Recognized As Safe (GRAS) under 21 CFR 182.1217 and 182.8217 as a multiple purpose food additive and nutrient when used in accordance with good manufacturing practices.
- ~ Mono-, di-, and tricalcium phosphate have specific approval as components of coatings used on food contact surfaces of packages in 21 CFR 175.300.
- ~ Calcium phosphate and calcium hydrogen phosphate are classified as stabilizers when migrating from food-packaging surfaces in 21 CFR 181.29.
- ~ Calcium Phosphate (mono-, di-, and tribasic; MCP, DCP, and TCP) is Generally Recognized As Safe (GRAS) in animal foods under 21 CFR 582.1217 and 582.5217 as a general purpose food additive and dietary supplement when used in accordance with good manufacturing or feeding practices.
- ~ DCPA can be used as polishing agent in dentifrice applications.
- ~ Calcium Phosphates (mono-, di-, and tribasic) are allowed as ingredients in or on processed products labelled as "organic" or "made with organic (specified ingredients or food groups(s))" in accordance with all restrictions under 7CFR205.605.

Plant location	Augusta, GA-USA
Packaging types	Multiwall bags or supersacks
Handling precautions	see SDS

CERTIFICATIONS

ISO 9001 (Quality) – FSSC 22000 (Food Safety) – Kosher (Pareve, Passover) – Halal

REGULATIONS

Meets the requirements of the Food Chemical Codex (FCC) current edition, 21 CFR Part 117 and 21 CFR Part 507.

MICROBIOLOGICAL DATA

This product is not conducive to microbial development or growth. The microbial innocuousness is supported by the properties of the raw materials, the manufacturing processes, and the physiochemical properties of the end product.

Prayon – 1610 Marvin Griffin Road, Augusta, Georgia 30906

Tel.: 1-800-4PRAYON – Fax: (706)771-9390

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NUTRITIONAL DATA

Nutritional data	Value per 100 g	Unit		Value per 100 g	Unit
Calories	0	Kcal	Sodium	55	mg
Total fat	0	g	Phosphorus	23,000	mg
of which saturated fat	0	g	Potassium	3	mg
of which trans fat	0	g	Calcium	29,400	mg
Cholesterol	0	mg	Iron	25	mg
Total carbohydrate	0	g	Vitamin A	0	IU
of which dietary fibers	0	g	Vitamin D	0	mcg
of which sugars	0	g	Ascorbic Acid	0	mg
(including sugars added)			Thiamine	0	mg
Protein	0	g	Riboflavin	0	mg
Ash	93	g	Niacin	0	mg
Moisture	7	g	Vitamin B6 & B12	0	mg

ALLERGEN

The following allergens and derivatives thereof are negative, not present or absent within the product, the production process, the production line and there is no risk for cross contamination

Allergens/Intolerance/Sensitivities	
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains	Fruits
Crustacean shellfish	Legumin
Eggs	Umbelliferous
Fish	Poppy seed
Peanuts	Sunflower seed
Soybeans	Yeast
Milk (including lactose)	Vegetable oils
	Glutamate
Nuts i.e. Almond (<i>Amygdalus communis</i> L.), Hazelnuts (<i>Corylus avellanas</i>), Walnuts (<i>Juglans regia</i>), Cashews (<i>Anacardium occidentale</i>), Pecan nuts (<i>Carya illinoensis</i> (Wangenh) K.Koch), Brazil nuts (<i>Bertholletia excelsa</i>), Pistachio nuts (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia termifolia</i>)	Paprika
	Vanillin
	Coriander
	Cinnamon
	Cocoa
Celery	Coconut (<i>Cocos nucifera</i>)
Mustard	Artificial & natural flavourings
Sesame seeds	Artificial & natural colours (including E102, E110, E122, E123, E124)
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	Sugars & sweeteners
Lupin	Benzoic acid (E210=>E213)
Molluscan shellfish	Sorbic acid (E200=>203)
Animals products (including gelatin)	BHA/BHT (E320=>E321)
Propolis, honey, bee pollen, royal jelly	Paraben (E214=>E219)
Vegetables	Gallate (E310)
	FDC #5
	Brilliant black PR

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STATEMENTS

GMO: This product is a mineral and not genetically modified or not derived from a genetically modified organism. There is no potential for contamination during the manufacturing or packaging process.

Animal derivatives: The raw materials used in the production of these products are derived from naturally occurring mined and purified products. They do not contain material of animal origin or animal derivative. There is no BSE or TSE contamination risk during manufacturing. The finished product does not contain materials with the risk of Bovine Spongiform Encephalopathy (BSE) or Transmissible Spongiform Encephalopathy (TSE).

Pesticides: This product is not treated, nor does it come in contact with pesticides at any point during its manufacture.

Ionisation: This product is not treated with ionising, radiation, ethylene oxide or propylene oxide.

Packaging food grade: the packaging is in conformity with 21 CFR part 174, 175, 176 and 177 relating to the materials and articles that may come into indirect contact with food.

MISCELLANEOUS

Although the information and recommendations set forth herein are presented in good faith and believed to be correct as of the date hereof, Prayon makes no representations or warranties as to the completeness or accuracy. Information is supplied upon the condition that the persons receiving the same will make their own determination as to its suitability for their purposes prior to use. Additionally, it is the user's responsibility to verify, in every case, the local legislation related to the use of the product. In no event will Prayon be responsible for damages of any nature resulting from the use of or reliance upon information or the product to which information refers. Nothing contained herein is to be construed as a recommendation to use any product, process, equipment or formulation in conflict with any patent and Prayon makes no representation or warranty, express or implied, that the use thereof will not infringe any patent. The typical data set forth herein are based on samples tested and are not guaranteed for all samples or applications. The product specification limits are subject to change. Please contact Prayon for the most current data sheet. Deliveries are governed by the general sale conditions defined by Prayon.

VALIDITY

Subject to modification of the formulation of the product, the manufacturing process or the regulations, the validity of this sheet is 3 years.