



**APIFAC**

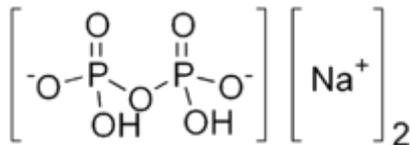
# APIFAC

Sodium acid pyrophosphate

## SODIUM ACID PYROPHOSPHATE

Acid raising agent of slow, but variable reactivity. Used in sausages and luncheon meats as an emulsion stabiliser and to improve flavour and texture. Used as an emulsifying salt in processed cheese. Acts as a buffer in on-dairy coffee whiteners. Protects against discoloration of potato products.

- Chemical Name: Disodium dihydrogen diphosphate
- E Number: E450a
- Empirical Formula:  $\text{Na}_2\text{H}_2\text{P}_2\text{O}_7$
- Molecular Weight: 221.94
- Structural Formula:



**FOOD USE:** Baked goods/ Meat products/ Processed cheese/ Potato products.