

Mono Sodium Phosphate: Monosodium Phosphate (MSP), chemically known as sodium Dihydrogen phosphate (NaH_2PO_4), is a versatile inorganic compound with a wide range of applications across various industries. In the food sector, MSP serves as an acidity regulator, emulsifier, leavening agent, and nutrient supplement, enhancing the texture, stability, and nutritional profile of products such as processed meats, dairy items, baked goods, and beverages.

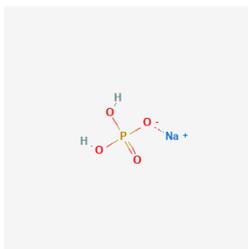
Chemical name: Mono sodium phosphate

Chemical formula: NaH_2PO_4

E number: E339 (i)

Molecular weight: 119.98 g/mol

Structural formula:



Uses: Food Industry Applications (Acidity Regulator, Emulsifier, Leavening Agent, Nutrient Supplement, Water Retention, Agent Stabilizer), Pharmaceutical and Medical Uses (Buffering Agent, Intravenous Solution, Laxative, Pharmaceutical Reagent), Industrial and Other Applications (Water Treatment, Metal Surface Treatment, Textile Industry, Cleaning Agent, Agriculture)