

Phosphates Portfolio

<u>Calcium Phosphate</u> Properties: Fine white powder

Purpose: Buffer, dietary supplement, neutralizing

agent, nutrient

Where Used: Various

Potassium Phosphate

Potassium Phosphate, Dibasic

Properties: Colorless or white granular solid

Purpose: Buffer, cooked out juices retention agent,

sequestrant, yeast food

Where Used: Cheese, coffee whiteners, meat

products, poultry food products

Potassium Phosphate, Monobasic

Properties: colorless crystals or white crystalline

powder, odorless

Purpose: Buffer, cooked out food retention agent,

sequestrant, yeast food

Where Used: Eggs (whole), meat products, milk,

poultry food products

Potassium Phosphate, Tribasic

Properties: White crystals Purpose: Emulsifier

Where Used: Various

Sodium Phosphate

Properties: White to off-white powder crystals, or

granules

Purpose: General sequestrant, pH buffering, emulsifier, retaining moisture, leavening acid *Where Used:* Fast food, deli meat, processed meat,

canned tuna, baked goods, mashed potato mixes,

and other manufactured foods