



الشركة المصرية لمنتجات الألبان و الإضافات الغذائية "إيجي ديري"  
The Egyptian Company for Dairy Products and Food Additives  
"EGYdairy"

### Product Specification

<b><u>Product Name :</u></b>	Egy Phos B 4	Food Quality
<b><u>Product Description :</u></b>	Consistency :	Powder
	Color :	White
	Odour:	Odourless – Neutral
<b><u>Composition:</u></b>	E 331 & E 339 (ii) & E 450 (i) .	
<b><u>Specification :</u></b>	P2O5 content	approx 17 %
	pH value (1 % solution )	approx 7 ± (0.2 )
<b><u>Application:</u></b>	Egy Phos B 4 is used for the production of too stable processed cheese in blocks and slices . The recommended addition rate is between 2.0 % - 2.5 % related to final product.	
<b><u>Properties:</u></b>	pH shift + 0.2 : + 0.3 Ion exchange capacity : medium strong .	
	Creaming action : none .	
<b><u>Storage :</u></b>	Store under cool and dry condition , protect from humidity	