



B.C.H. America, Inc.

- Since 1997

Phosphates Portfolio

Calcium Phosphate

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