

Sodium Acid Pyrophosphate:

Chemical formula: $\text{Na}_2 \text{H}_2 \text{P}_2 \text{O}_7$



Other names: disodium pyrophosphate, disodium dihydrogen pyrophosphate and disodium di hydrogen di phosphate

Sodium acid pyrophosphate is most widely used in the production of baking powder as bread and flour improving agent.

It is also applied as a buffer, emulsifier and decomposer in such industries as conserved (sea and meat) products and dairy as well as the production of chips.

This product was for the first time produced by the founder of this company in Iran in five different grades and it was offered to the market with the highest quality matching with that of the German samples. The technical knowledge of grading pyrophosphate only exists in advanced industrial countries and even China lacks such a technology. It is worth mentioning that the laboratory of this company is the only reference authority for grade determination countrywide.

Sodium acid pyrophosphate can be divided into the following grades according to the expected performances:

- 1 - Very Slow : ROR 15
- 2 - Slow : ROR 22
- 3 - Medium : ROR 28
- 4 - Fast : ROR 36
- 5 - Very Fast : ROR 40

