MATERIAL SAFETY DATA SHEET

SODIUM TRIPOLYPHOSPHATE (STPP)

SECTION 1: CHEMICAL PRODUCT & COMPANY IDENTIFICATION

Date of Issue: 27/09/03 **Rev-02**

1.1 Product Details	
1.1.1 Product name	1. Sodium Tripolyphosphate - Anhydrous 2. Sodium Tripolyphosphate - Hydrated
1.1.2 Chemical name	1. Sodium Tripolyphosphate Anhydrous 2. Sodium Tripolyphosphate Hexahydrate
1.1.3 Chemical formula	1. $Na_5P_3O_{10}$ 2. $Na_5P_3O_{10}.6H_2O$
1.2 Company	Thai Polyphosphate & Chemicals Co.,Ltd. 77 Moo 6 Soi Sukhaphiban 1, Poochao Saming Prai Road, Samrong, Phrapradaeng, Samutprakarn 10130 Telephone: +66 (0) 2396 1715-6, 2748 5173–4 Fax: +66 (0) 2398 0774 E-mail: mktg@thaipoly.co.th Website: www.thaipoly.com
1.3 Emergency	Telephone: +66 (0) 2396 1715 - 6, 2748 5173 –4

SECTION 2: COMPOSITION

2.1 Ingredients	1. Sodium Tripolyphosphate Anhydrous ($Na_5P_3O_{10}$) 2. Sodium Tripolyphosphate Hexahydrate ($Na_5P_3O_{10}.6H_2O$)
2.2 CAS Number	7758-29-4 (Anhydrous) 15091-98-2 (Hexahydrate)

SECTION 3: HAZARDS

3.1 No known hazards

SECTION 4: FIRST AID MEASURES

4.1 Eye Contact	Rinse immediately with plenty of water and obtain medical advice if irritation persists.
4.2 Skin contact	Wash off with plenty of water.
4.3 Inhalation / Ingestion	If any symptoms follow ingestion or inhalation, obtain medical advice.

SECTION 5: FIRE-FIGHTING MEASURES

5.1 Governed by other materials present. No special fire-fighting equipment or measures required.

SECTION 6: ACCIDENTAL RELEASE MEASURES

6.1 Sweep up spillage and recover/recycle if possible. Otherwise place in a fiber keg or paper sack and dispose as industrial waste.

SECTION 7: HANDLING & STORAGE

7.1 Handling	Minimize dust formation.
7.2 Storage	Protect from contamination. Store in original, unopened package in clean, cool, dry place. Anhydrous material may cake if exposed to moisture.

SECTION 8: EXPOSURE CONTROLS AND PERSONAL PROTECTION

8.1 Regulations	None
8.2 Air contamination limits	None listed

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

9.1 Form	Powder or granules
9.2 Colour	White
9.3 Odour	None
9.4 Change in physical state	Anhydrous melts without decomposition above 600°C Hexahydrate decomposes to pyrophosphate and orthophosphate above 100°C
9.5 Bulk Density	0.5-1.2 g/ml
9.6 Vapour pressure	Not applicable
9.7 Viscosity	Not applicable
9.8 Solubility	14.5 g anhydrous salt in 100 ml water at 25°C
9.9 pH Value	9.8 at 20°C (1% soln.)
9.10 Flash point	Not applicable
9.11 Ignition temperature	Does not burn or help other materials to burn
9.12 Explosion limits	Not relevant

SECTION 10: STABILITY AND REACTIVITY

10.1 Thermal decomposition	Anhydrous melts without decomposition above 600°C Hexahydrate decomposes to pyro and orthophosphate above 100°C
10.2 Hazardous thermal decomposition products	None
10.3 Hazardous reactions	None

SECTION 11: TOXICOLOGICAL INFORMATION

11.1 The products are not considered to be toxic during the normal course of handling. The food grade STPP has been used as a food additive for many years.

SECTION 12: ECOLOGICAL INFORMATION

12.1 Ecological effects	High pH may affect effluent and sewage treatment processes.

SECTION 13: DISPOSAL CONSIDERATIONS

13.1 Sweep up spillage and recover/recycle if possible. Otherwise place in a fiber keg or paper sack and dispose as industrial waste.

SECTION 14: TRANSPORT INFORMATION

14.1 Not classified as a substance hazardous for transport.

SECTION 15: REGULATORY INFORMATION

15.1 Mildly alkaline and may cause irritation to the skin, mucous membranes and eyes. Remove dust from the skin by washing with water; in cases of eye contamination, irrigate the eye with flowing water and obtain medical advice if there is persistent irritation. Not classified as hazardous under CPL 1984 regulations.
15.2 Air contamination limits - None established

SECTION 16: OTHER INFORMATION

16.1 This product may be used in the applications like Detergents, Water Treatment, Metal Treatment, Paints, Drilling Muds, Paper Pulping and Ore Flotation etc.
16.2 Food grade material finds applications in seafood processing, curing of hams and bacon, as a binder in comminuted meat products, as a additive for canned meats, a component of cheese emulsifiers, and as a tenderizing agent in the blanching of vegetables prior to freezing.

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