

Haifa Food Phosphates

Products for Meat & Poultry

Grade Name	Typical Values		E Number	Main Application
	P ₂ O ₅ %	pH (1%)		
M 245	60	7.0	E 450, E 452	Medium viscosity binder for emulsion type products
M 249	58	7.7	E 450, E 452	Medium viscosity binder for emulsion type products
M 248	55	8.9	E 450, E 451, E 452	Medium viscosity binder for emulsion type products
M 447	57	8.9	E 450, E 452	Medium viscosity binder for sausages
M 242	58.5	7.3	E 450	Non-viscous binder for sausages
M 345	56	8.8	E 450, E 451, E 452	Non-viscous cutter additive for comminuted meat
M 298	55.5	8.8	E 450, E 451	Non-viscose multipurpose binder for sausages
M 263	56.5	9.2	E 450, E 451, E 452	High-viscosity binder for meat and poultry products
M 287	56.5	9.5	E 450, E 451, E 452	High effective for brines, marinades and dry addition
M 218 SQD	57	9.7	E 451	Super Quick Dissolve specially processed Sodium Tripolyphosphate for meat, poultry and seafood
M 217 M 216S	57	9.9	E 451	Quick dissolve multipurpose Sodium Tripolyphosphate for meat and seafood (powder and granular)
M 211 M 212	57.5	9.9	E 451	Multipurpose Sodium Tripolyphosphate for meat (powder and granular)
M 221 M 222	53	10.5	E 450	Multipurpose Tetrasodium Pyrophosphate for meat (powder and granular)
M 347N	60.5	7.5	E 450, E 451, E 452	Brines additive for poultry products
M 254	56	8.7	E 450, E 451	Brines additive for cooked ham and meat pieces
M 255	58.5	8.7	E 450, E 451, E 452	Ice-cold brines additive for all injection products
M 276	58	8.7	E 450, E 451, E 452	Ice-cold brines additive with increased functionality
M 344	52	8.8	E 450, E 451	Low-sodium ice-cold brines additive
M 256	56	8.8	E 450, E 451	Brine additive for cooked ham and bacon
M 349	58.5	8.9	E 450, E 451, E 452	Brine additive for cured and uncured meat and poultry
M 441	58	8.9	E 450, E 451, E 452	Multi-purpose phosphate for injection and tumbling brines
M 273	58.5	9.2	E 450, E 451, E 452	Injection brines and marinades additive
M 274	57.5	9.5	E 450, E 451, E 452	Brines and marinades additive, tuned for poultry
M 277	57	9.5	E 450, E 451, E 452	Brine additive for poultry
M 264S	55.5	9.8	E 450, E 451	Ice-cold brines additive; non-viscous binder
M 260	56	9.9	E 450, E 451	Multipurpose ice-cold brines and marinades additive

Products for Fish & Seafood

Grade Name	Typical Values		E Number	Main Application
	P ₂ O ₅ %	pH (1%)		
F 241S	58.5	8.7	E 450, E 451, E 452	Brine additive for fish and fish fillets, warm seas shrimps and scallops
F 701	56	8.7	E 450, E 451	Brine phosphate for seafood processing, esp. for cold seas shrimps
F 252	57.5	9.5	E 451, E 452	Brine additive for fish and fish fillets, warm seas shrimps and scallops
F 261	55	10	E 450, E 451	Non-viscous additive for crabstick (surimi)

Haifa's food phosphates comply with the regulation of the Israeli Ministry of Health, and are certified HACCP, Kosher and Halal. All production facilities meet the requirements of ISO 9001, ISO 14001, OHSAS 18001, ISO 22000, GMP and BRC standards.



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Products for Bakery

Grade Name	Typical Values		Description	Main Application
	P ₂ O ₅ %	pH (1%)		
B 401 B 403	64	4.3	Sodium Acid Pyrophosphate, E 450, powder and fine powder	Fast acting leavening agent
B 391 B 393	64	4.2	Sodium Acid Pyrophosphate, E 450, powder and fine powder	Medium acting leavening agent
B 281 B 283	64	4.2	Sodium Acid Pyrophosphate, E 450, powder and fine powder	Slow acting leavening agent
B 285	64	4.2	Sodium Acid Pyrophosphate, E 450, fine powder	Slow acting leavening agent
MCP	56	3.8	Monocalcium Phosphate Monohydrate, E 341, powder	Very fast leavening agent
M 225	53	10.5	Tetrasodium Pyrophosphate, E 450, fine powder	Dough improver
M 223	58	7.2	Trisodium Pyrophosphate, E 450, powder	Dough improver
TCP	40	6.5	Tricalcium Phosphate, E 341, powder	Dough improver, flow conditioner

Products for Dairy

Grade Name	Typical Values		Description	Main Application
	P ₂ O ₅ %	pH (1%)		
C 535	41	12.1	Sodium Orthophosphates, E 339 powder	Processed soft, easy-melted cheese additive
C 510 C 511 C 512	59	4.5	Monosodium Phosphate Anhydrous, E 339, powder and granular	Processed cheese: emulsification, buffering Evaporated milk: pH adjustment, buffering Whipped toppings: foam stabilization Starter culture: nutrient, bacteria inhibition Non-baked cheesecakes: gelation Instant pudding: gelation
C 521 C 522 C 523	50	9.2	Disodium Phosphate Anhydrous, E 339, fine powder, powder and granular	
C 524	50	9.2	Disodium Phosphate Dihydrate, E 339, crystals	
C 533 C 534	43	12.1	Trisodium Phosphate Anhydrous, E 339, powder and granular	
M 233	40	9.3	Dipotassium Phosphate, E 340, coarse powder	
M 221 M 225	53	10.5	Tetrasodium Pyrophosphate, E 450, powder and fine powder	Ice cream: fat stabilization Instant pudding: gelation
C 313i	58	8.3	Sodium Phosphates, E 339, E 450, E 451 powder	Process cheese additive

Products for Vegetable Processing

Grade Name	Typical Values		Description	Main Application
	P ₂ O ₅ %	pH (1%)		
R 221 R 222	64	4.2	Sodium Acid Pyrophosphate, E 450, powder and granular	Color preservative

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