

# Phosphoric Acid 75% FG

<b>Type:</b>	Chemical.	Printdato: 07.12.2018
<b>Application:</b>	<b>Phosphoric Acid 75% FG</b> can be used as pH – regulation within eg. the food industry, for refining of cane sugar, as well as acidification of non-alcoholic beverages. Applicable to increase sourness during mashing, washing of yeast, and as addition of phosphorus to the fermentation within beer production.	
<b>Properties:</b>	<b>Phosphoric Acid 75% FG</b> may affect nonacid resistant metal at high temperatures.	
<b>Dosage:</b>	Depending on the kind of task.	
<b>pH-value:</b>	<1	
<b>Density:</b>	1,60 kg/l.	
<b>Approval:</b>	Food Chemical Codes V.E 338, Phosphoric acid.	
<b>Storage:</b>	Do not store together with food, beverages and feed. Smoking, ingestion of food and beverages should be forbidden where Phosphoric Acid is used. Do not store together with chlorine and alkali.	
<b>Security:</b>	Please see the provided safety datasheet.	



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