PRODUCT SPECIFICATION.

Product Title	STPP Sodium Tripolyphosphate 2.5KG
Product Code	OC31087

Product Description

STPP Sodium Tripolyphosphate 2.5KG - For Food Processors & Butchers

Our **STPP Sodium Tripolyphosphate 2.5KG** pack is a highly effective and versatile ingredient used widely in the food industry. Recognised under the E number **E451**, this multi-functional additive plays a key role in moisture retention, texture improvement, and product preservation - making it a staple for professional **butchers and food processors**.

What Is STPP and Why Use It?

Sodium Tripolyphosphate (STPP) is a phosphate compound used in food processing to retain water, stabilise emulsions, and enhance product shelf life. For those working with **seafood, poultry, and red meat**, STPP is an essential tool for maintaining quality, improving yield, and creating a premium finished product that customers will appreciate. STPP is a preservative for seafood, meats and poultry. It is common in food production as E number E451. In foods, STPP is used as an emulsifier and to retain moisture.

Key Benefits for Butchers & Food Processors

- **Moisture Retention:** Reduces cooking loss by locking in water, helping meat stay juicy and tender.
- **Texture Enhancement:** Improves bite and mouthfeel, especially in emulsified meat products and sausages.
- **Preservation:** Slows spoilage and supports a longer shelf life by helping control microbial growth.
- **Emulsifying Agent:** Helps mix fats and proteins more evenly in processed meats.
- **Yield Improvement:** Increases the weight of finished products by binding water efficiently.

Typical Applications:

- **Seafood:** Used in prawns, scallops, and fish fillets to prevent water loss during freezing and cooking.
- **Poultry:** Helps keep chicken cuts moist and improves presentation.
- **Red Meat & Sausages:** Enhances texture and helps prevent shrinkage during cooking.
- **Processed Meats:** Ideal for burgers, kebabs, cooked hams, and reformed meat products.

Why Choose Our STPP Sodium Tripolyphosphate?

Our food-grade **STPP Sodium Tripolyphosphate** is manufactured to meet industry standards, ensuring consistency, purity, and performance. Whether you're producing in small batches or at scale, this 2.5KG pack offers excellent value and functionality.

Join countless butchers, processors, and food manufacturers who rely on **STPP** to deliver top-quality, moisture-rich products that customers return for.

Order your STPP Sodium Tripolyphosphate 2.5KG today - the trusted choice for premium meat and seafood processing.

Usage Rate	100.00%
Best Before Dates	24 months from date of manufacture
Unit Size	2.5Kg PAIL
Intended Usage	Food Ingredient

Ingredient List/Composition
STABILISER E451(I)

Declarable Ingredients for Counter Ticket/Labelling:
None

Allergy Advice: For allergens, see ingredients in **BOLD.**

No non declarable processing aids

Chemical Specification (Typical Analysis):

Salt Level	0% - 0%
Preservative	None
Colour	To be equal in solution to the last accepted delivery

Typical Nutritional Values

	Per 100g of Seasoning	**Per 100g of Finished Product**
Energy	0 KJ 0 Kcal	0 KJ 0 Kcal
Fat	0.0g	0.0g
of which saturates	0.0g	0.0g
Carbohydrate	0.0g	0.0g
of which sugars	0.0g	0.0g
Protein	0.0g	0.0g
Salt	0.0g	0.0g
Fibre	0.0g	0.0g

Note: The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers.

Microbiological Specification (Typical Analysis):

Total Viable Count	< 100,000/g
Mould Count	< 1,000/g
Yeast Count	< 1,000/g
Coliforms	< 1,000/g
E Coli	< 10/g
Staph Aureus	< 50/g
B Cereus	< 50/g
Salmonella	Absent in 25g

Nut Statement	To the best of our knowledge, all products produced by Scobie & Junor do not contain any nuts or nut derivatives. However, we cannot guarantee that they are nut free. For more information please see our Nut Policy.
Allergenic Ingredient Policy	Scobie & Junor (Estd. 1919) Ltd takes all reasonable precautions to ensure the quality of our seasonings, mixes and functional blends. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients.
Sieving	All raw materials are sieved with appropriate screens for each particular raw material prior to the blending of the product.
Labelling	Product label will contain Product Code, Product Name, Best Before Date and Batch Number.
Storage/Transport	Cool dry ventilated conditions avoiding direct heat or sunlight. Stored off the floor and not in contact with walls or ceilings.
Health Hazard	This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.
Fire Hazard	This product may present a fire hazard or explosion hazard when dispersed

	in air. Fires are readily extinguished with water or foam.
Handling	Use in a well ventilated area.
Spillage/Disposal	**Spillage:** Remove powder to a disposal container, wash contaminated area with detergent and water. **Disposal:** In accordance with the control of pollution act 1974.
Emergency First Aid Procedures	**Skin Exposure:** Normal standard of hygiene and regular washing with water should prevent irritation. **Eye Exposure:** Wash with water until irritation ceases. Seek medical advice if above is not observed. **Inhalation:** Remove person to fresh air. **IN ALL CASES IF ADVERSE EFFECTS PERSIST OBTAIN MEDICAL ADVICE**
Legislation & Warranty Statement	The product will be produced in accordance with all current relevant EU Legislation. The information provided is given in good faith and is based upon the product data supplied by the raw material suppliers. All additives used in this product comply with the requirements of regulation (EU) No. 231/2012 laying down specifications for food additives.
Confidentiality	This specification and the information contained within it remains the property of Scobie & Junor (Estd. 1919) Ltd and must not be disclosed to any third party without the prior written consent of Scobie & Junor (Estd. 1919) Ltd.

Customer Approval of Specification	
Please sign and return this specification to **technical@scobie-junor.co.uk** to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Manufactured in BRCGS certificated blending facility # 8511005.

Issued electronically by Scobie & Junor (Estd. 1919) Ltd
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