



TECHNICAL DATA SHEET

Product Name: Potassium Glycerophosphate

CAS Number: 1319-69-3

Molecular Formula: C₃H₇K₂O₆P

Molecular Weight: 248.25

EINECS No.: 215-291-1

1. Product Description

Potassium Glycerophosphate is a white to off-white crystalline powder that serves as a stable and bioavailable source of both potassium and phosphate. It is widely used as a nutritional supplement, dietary ingredient, and food additive. Its high solubility and stability make it suitable for incorporation into pharmaceutical formulations, health foods, beverages, and fortified nutritional products.

Potassium Glycerophosphate provides dual nutritional benefits:

Potassium: Supports electrolyte balance, cardiovascular health, and nerve function.

Phosphate: Essential for energy metabolism, bone strength, and enzymatic processes.

It is non-GMO, allergen-free, and manufactured under ISO and HACCP-certified facilities.

2. Applications & Benefits

Applications:

Nutritional supplements – as a potassium and phosphate source

Infant formula and medical foods

Pharmaceutical preparations – tablets, capsules, and oral solutions

Sports nutrition products and fortified drinks

Food additive for functional beverages and health foods

Benefits & Effects:

Supports healthy nerve and muscle function

Maintains electrolyte and acid-base balance

Promotes bone and teeth strength

Enhances energy metabolism and ATP production

Suitable for clinical nutrition and dietary supplementation

3. Specification

Test items	Test standard
Character	Colorless to pale yellow liquid

Potassium glycerophosphate content	≥%	50
Heavy Metals	≤ppm	10
Lead (Pb)	≤ppm	3
Arsenic (As)	≤ppm	1
Cadmium (Cd)	≤ppm	1
Mercury (Hg)	≤ppm	0.1
Total Plate Count	≤CFU/g	1000
Yeast & Mold	≤CFU/g	100

4. Packaging & Storage

Packaging: 25 kg net weight per fiber drum or paper bag, inner lined with PE

Shelf Life: 24 months when stored properly

Storage Conditions: Store in a cool, dry, and ventilated place, away from direct sunlight and moisture

Handling Precautions: Avoid contamination and moisture during handling; use standard hygiene practices

5. Regulatory Status

Food grade, complies with FCC/USP standards (depending on grade)

Non-GMO, allergen-free, BSE/TSE-free

Manufactured under ISO 9001 and HACCP-certified facilities