



## **IS 10508 : 2020 Phosphoric Acid, Food Grade — Specification**

Phosphoric acid is food additive used as an **acidulant to acidify foods and beverages** such as various colas and jams, providing a tangy or sour taste. The phosphoric acid also serves as a **preservative and** typically used for **pH control** in the food industry, for example in the manufacture of cheese products, fats, and shortenings.

As impurities in these substances have been found to be harmful, it is necessary to have a strict quality control of these food additives. This standard IS 10508, would help in checking purity which requires to be checked at the stage of manufacture, for it is extremely difficult to detect the impurity once these substances are added to the processed foods.

The standard, specifies the requirements like Purity as  $H_3 PO_4$ , limit for impurities and freedom from contaminants, which in turn ensures that they are safe and suitable for use in food. The limit for impurities like heavy metals, such as Arsenic, lead, copper, tin and cadmium have been added along with their instrumental methods of test. Further, **molybdenum and aluminum** have also been included **to avoid usage of spent phosphoric acid** which is being used in food industry.

IS 10508 ensures that **Phosphoric Acid** used in food products **are safe, of high quality, and do not pose any health risks**. The standard lays down specification for purity, chemical requirements, and packaging and labelling to protect consumers and ensure the additives used in food are both effective and safe.