





Import & Export

We are able to handle import and export of high value added products and techniques.



Sourcing

We can help you to find origin factory from China.



Factory Inspection

We could inspect the factory and vendor on behalf of you.



Business Negotiation

We offer business negotiation service.

COMPANY PROFILE

Weihai Wanze, the sales subsidiary of chemical manufacturer based in China. Our mother company has been making sodium monofluorophosphate (Cas no. 10163-15-2) for since 1995.

The chemical is the ingredient of pesticide fungicide, as well as the toothpaste anti moth active ingredient.

The big brands we supplying are including Colgate Palmolive, Procter & Gamble, and Unilever.

As a sales specialized subsidiary, we're focus on helping clients by services, such as scouring, inspection, import & export of all kinds of chemicals to meet their perticular demands.















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Sodium Monofluorophosphate Cas No.10163-15-2

Toothpaste Grade

Features and Advantages

High purity

Low toxicity

Low heavy metal

High stability

Indexes

Appearance	White powder	Purity	≥ 95%
РН	6.5 - 8	Total Fluoride	≥ 13.00%
Free Fluoride	≤ 0.68%	Combined Fluoride	≥ 12.54%
Drying Loss	≤ 0.2%	Water Insoluble Matter	≤ 0.15%
Heavy Metals	≤ 20ppm	Pb	≤ 2ppm
As	≤ 2ppm		

Typical Application

Toothpaste anti-caries agent

Toothpaste desensitization agent

Medicine

Chemical additive

Sodium Monofluorophosphate Cas No.10163-15-2 Industial Grade

Features and Advantages

Low cost

High efficiency

High dispersion

Antibacterial property

Indexes

Purity	≥ 91.7%	PH	5-8
Total Fluoride	≥ 12.70%	Free Fluoride	≤ 1.20%
Combined Fluoride	≥ 12.10%	Drying Loss	≤ 0.50%
Water Insoluble Matter	≤ 0.50%		

Typical Application

Concrete corrosion inhibitor

Pesticide fungicide

Metal cleaner

Antiseptic



Sodium Monofluorophosphate Cas No.10163-15-2

High purity Grade

Features and Advantages

Ultra low impurity

High specific surface area

High purity

Indexes

Appearance	White powder	Purity	≥ 95%
РН	6.5 - 8	Total Fluoride	≥ 13.00%
Free Fluoride	≤ 0.68%	Combined Fluoride	≥ 12.54%
Drying Loss	≤ 0.2%	Water Insoluble Matter	≤ 0.01%
Heavy Metals	≤ 20ppm	Pb	≤ 2ppm
As	≤ 2ppm	Cl ⁻ / SO ₄ ²⁻	≤ 0.01%/≤ 0.01%

Typical Application

Fine chemical industry

Medicine

Laboratory reagent



Sodium Fluoride

Cas No.7681-49-4

Toothpaste Grade

Features and Advantages

High purity

Food toothpaste grade

Low heavy metal

Indexes

Appearance	White powder	Assay	≥ 98%
Acidity	≤ 10	Basicity	≤ 2.5
Chloride	≤ 0.01%	Sulfate	≤ 0.02%
Drying Loss	≤ 0.5%	Water Insoluble Matter	≤ 0.05%
Heavy Metals	≤ 1 0ppm	Cesium hexafluoro silicate	≤ 0.35%
As	≤ 2ppm	Fe	≤ 0.005%

Typical Application

Oral care

Fine chemical industry

Pesticide fungicide



Sodium Fluoride High purity Grade Cas No.7681-49-4

Features and Advantages

Very high purity

Low water insoluble matter

Low heavy metal

Indexes

Appearance	White powder	Assay	≥ 99%
Acidity	≤ 2.5	Basicity	≤ 1.0
Chloride	≤ 0.002%	Sulfate	≤ 0.01%
Drying Loss	≤ 0.3%	Water Insoluble Matter	≤ 0.01%
Heavy Metals	≤ 1 0ppm	Cesium hexafluoro silicate	≤ 0.1%
Fe	≤ 0.002%		

Typical Application

Chemical reagent

Fine chemical industry

Medicine



Sodium Metasilicate Pentahydrate Cas No.13517-24-3 Industiral Grade

Features and Advantages

High dispersion

Srong decontamination ablity

Good adhesion

Indexes

	Premium grade			
Appearance	White powder	Na₂O	≥ 28.5	
SiO ₂	≥ 27.8	Water Insoluble Matter	≤ 0.05	
Fe	≤ 0.01%	Whiteness	80	
	First rate grade			
Appearance	White powder	Na 2O	≥ 28.0	
SiO ₂	≥ 27.3	Water Insoluble Matter	≤ 0.10	
Fe	≤ 0.02%	Whiteness	75	

Typical Application

Oral care

Fine chemical industry

Pesticide fungicide



Sodium Bicarbonate High purity Grade Cas No.144-55-8

Features and Advantages

Ultralow chloride

Granular crysta

High purity

Indexes

Appearance	White powder	Assay	≥ 99.5%
PH	≤ 8.6	Chloride	≤ 0.001%
Sulfate	≤ 0.002%	Total nitrogen	≤ 0.0005%
Heavy Metals	≤ 0.0005%	Water Insoluble Matter	≤ 0.005%
Restore iodine substance	≤ 0.0065%	Phosphates and silicates	≤ 0.002%
Mg	≤ 0.002%	к	≤ 0.005%
Са	≤ 0.005%	Fe	≤ 0.0005%

Typical Application

Food

Medicine

Chemical reagent



Sodium Tripolyphosphate Cas No. 7758-29-4

Food Grade

Features and Advantages

Low sulfate

High purity

Calcium integration value, CaV (Ca²⁺ is 10.87g-12g/100g)

Suitable production process

Indexes

Appearance	White powder	Purity	>96.5%
PH	9.2-10.0	P₂O₅	57.0%
As	<0.0002%	Water Insoluble Matter	<0.02%
Pb	<0.001%	F	<0.003%
CI	<0.02%	Sulfate	<0.3%
Whiteness	90		

Typical Application

Food

Beverage

Fine chemical



Calcium Hydrogen Phosphate Cas No. 7757-93-9

Food Grade

Features and Advantages

High safety

Multifunctionality

Stability

Indexes

Appearance	White powder	CaHPO₄ · H₂O₂	98.0-103.0%
PH	≤ 9.0%	Scorch loss	24.5-26.5%
Heavy Metals	≤0.001%	As	≤ 0.0002%
F	≤ 0.005%	Hydrochloric acid insoluble substance	≤ 0.005%

Typical Application

Fortifier and bulking agent

Quality Improver

Feed additives



Sodium Hexametaphosphate Cas No. 10124-56-8

Food Grade

Features and Advantages

Low sulfate

No organic component

Maintain fat disperse in meat

Improve the solubility of proteins

Indexes

Appearance	Colorless transparent lumps or flakes	Total phosphate	>68.5%
РН	5.8-6.5	Inactive phosphate	<7%
As	<0.0002%	F	<0.003%
Pb	≤0.001%		

Typical Application

It can be used as quality improver, PH regulator, metal ion chelating agent, binder and swelling agent in food industry.

Stabilize the natural pigment in beans, fruits and vegetables cannings.

Emulsify the fat in meat canning.

Prevent the fat in meat from deteriorating.

Clarify the liquor in beer.

Can also be used as a softener for water.



Sodium Trimetaphosphate Cas No. 7785-84-4

Food Grade

Features and Advantages

High P₂O₅content

Can be used to produce sodium hexametaphosphate with a high P₂O₅

Indexes

Appearance	White powder	Phosphorus pentoxide	>69.2%
РН	9.9-10.7	Water Insoluble Matter	<0.12%
As	≤ 0.0002%	Heavy Metals	<0.001%
F	≤ 0.003%		

Typical Application

Starch modifier

Anti-mixing agent for juice drinks

Water retention for meat Products

Binding agent

Dispersant

Stabilizer



Disodium Hydrogen Phosphate Cas No. 7558-79-4 Food Grade

Features and Advantages

Strong buffering effect

Highly efficient PH regulator

Highly efficient PH stabilizer

Improvve food taste

Indexes

Appearance	White powder	Purity	>98.5%
PH	8.2~8.6	Water insoluble matter	<0.12%
As	<0.0002%	F	<0.003%
Pb	<0.001%	Drying loss	<2.5%

Typical Application

Food

Medicine

Industry

Scientific research



Disodium Pyrophosphate Cas No. 7758-16-9

Food Grade

Features and Advantages

High purity

Stable performance

Neutralization degree can be controlled at about 72-80

Reaction rate is customized

Indexes

Appearance	White powder	Purity	> 97.0%
РН	3.5~4.5	Water Insoluble Matter	<0.07%
As	< 0.0002%	Heavy Metals	<0.001%
F	< 0.003%		

Typical Application

Rapid fermentation agent and quality improver in food processing

Can control the fermentation speed In the barbecue food

Extend the storage time for cookies

Reduce the crushing rate of cookies and cakes

Chelating in aquatic products processing and frozen food



Sodium Pyrophosphate Cas No. 7722-88-5

Food Grade

Features and Advantages

Selected raw materials

Stable purity

Outstanding effect

Indexes

Appearance	Colorless monoclinic crystal/White powder	Purity	> 97.2%
PH	9.9-10.7	Orthophosphate	Passed test
As	<0.0002%	F	<0.003%
Pb	<0.001%	Scorch loss	<0.5%

Typical Application

Increase the PH and enhance the water holding capacity of meat.

Enhance pasta processing performance and quality.

Quality improvement agent for canned food, fbeverage, and dairy products.

Avoid the discoloration of fruit after it is processed.

Cleaning liquid for eggs.

Emulsifier for cheese.

Additive for soy sauce and soymilk.





Food Grade

Features and Advantages

Strong buffering effect

High efficient PH regulators and PH stabilizers

Make the food more tasty

Indexes

Appearance	White powder	Purity	>98.5%
РН	4.2~4.6	Water Insoluble Matter	<0.12%
As	< 0.0002%	Heavy Metals	<0.001%
F	< 0.003%	Drying loss	<1.5%

Typical Application

Emulsifier

Nutritional enhancer

Quality improver

Buffering agent

Loosening agent



Trisodium Phosphate

Cas No. 7601-54-9

Food Grade

Features and Advantages

Strong buffering

PH value can be stabilized at different levels

High efficient

Indexes

Appearance	White powder	Purity	>98.0%
PH	11.5~12.0	Water Insoluble Matter	<0.12%
As	<0.0002%	F	<0.003%
Pb	<0.001%	Scorch loss	<1.5%

Typical Application

Acidity regulator, quality improver, and nutritional enhancer in meat products.

Flocculant in fermentation process.

Buffering agent in jelly

MAKE THE SOURCING EASY



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