

TECHNICAL DATA SHEET

SODIUM ALGINATE LF



We provide customized application solutions

DESCRIPTION:

Sodium Alginate is obtained mainly from algae belonging to the Phaeophyceae. It is a natural, water-soluble polysaccharide that produces a gel consistency when hydrated.

Our Sodium Alginate LF is food grade with low viscosity, it has the functions of stabilization, hydration, thickening and emulsification in the food industry.

ORIGIN:

China

USAGES:

It is used as thickener, stabilizer, emulsifier, film forming agent, binder, dispersant and coagulant.

SENSORY CHARACTERISTICS:

Light yellow or milk white powder or granular

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Grain Size:	As per requirement (Granular, 30/60/80/100/120/170/200 mesh)
Viscosity : (1% solution, 20°C)	As per requirement (20-100, 100-200 mPa.s)
Loss on drying (105°C, 4h):	≤ 15 %
pH (1% solution):	6.0 - 8.0
Ash (dry basis, %):	18.0 - 27.0 %
Water insolubles (dry basis):	≤ 2.0 %
Arsenic (As):	≤ 3 PPM
Lead (Pb):	≤ 5 PPM
Mercury (Hg):	≤ 1 PPM
Cadmium (Cd):	≤ 1 PPM

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count:	≤ 5,000 CFU/g
Yeast and Moulds:	≤ 500 CFU/g
E.Coli:	Absent in 5 g
Salmonella:	Absent in 10 g

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APPLICATIONS:

Sodium Alginate has been used in the medical field, in the food industry, and more recently in cosmetics as a skin care ingredient.

It is mainly used in imitation food, pasta, beverage, meat products, filling, jams, pet food and so on.

GMO DECLARATION:

Sodium Alginate does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

LEGAL REQUIREMENTS:

This product complies with all criteria laid down by ECC/EU, FAO/WHO (JECFA) and FDA/FCC.

STORAGE CONDITIONS:

Store away from heat and moisture, preferably at a cool and dry place. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for 24 months.

PACKAGING:

The product is packed in 25Kg compound plastic woven bags with a PE bag inner.

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