

TECHNICAL DATA SHEET

Sodium Carboxymethyl Cellulose (CMC) - H6



We provide customized application solutions

DESCRIPTION:

Sodium carboxymethyl cellulose, also known as CMC or cellulose gum, E466, is the partial sodium salt of a carboxymethyl ether of cellulose, the cellulose being obtained directly from strains of fibrous plant material. Sodium Carboxymethyl Cellulose (CMC) H6 is one common food grade with 0.75-0.90 Degree of substitution.

ORIGIN:

China

SENSORY CHARACTERISTICS:

White or light creamy white powder

CHEMICAL AND PHYSICAL CHARACTERISTICS:

| | |
|-------------------------|-----------------------|
| Particle Size: | Min 95 % pass 80 mesh |
| Purity(dry basis): | ≥ 99.5 % |
| Moisture: | ≤ 8 % |
| pH: | 6.5 - 8.5 |
| Sodium Chloride: | ≤ 0.5 % |
| Sodium Glycolate: | ≤ 0.4 % |
| Degree of substitution: | 0.75 - 0.90 |
| Lead: | ≤ 2 ppm |
| Arsenic: | ≤ 2 ppm |

Viscosity:

Typical viscosity of some grades are shown below.

Additional types are available or can be tailor-made to meet customer product request.

| Concentration,% | mPa.s |
|-----------------|---------------|
| 1 | 5,000 - 7,000 |
| 1 | 3,500 - 5,000 |
| 1 | 2,500 - 3,500 |
| 1 | 1,500 - 2,500 |
| 1 | 500 - 1,500 |

MICROBIOLOGICAL CHARACTERISTICS:

| | |
|--------------------|----------------|
| Total Plate Count: | ≤ 1,000 CFU/g |
| Yeast and Moulds: | ≤ 100 CFU/g |
| E.Coli: | Absent in 5 g |
| Salmonella: | Absent in 10 g |

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No. 6, Yuying Road, Zhengzhou, Henan, China



www.ginobiotech.com

www.gumstabilizer.com



+86 371 58693987



info@ginobiotech.com



+86 187 0360 6965

info@gumstabilizer.com

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APPLICATIONS:

CMC has the functions of thickening, suspending, emulsifying, stabilizing, shaping, filming, bulking, anticorrosion, retaining freshness, acid-resisting, health protecting, etc.

It is widely used in modern food industry, such as frozen food, solid drink, fruit juice, jam, lactic acid drinks, condiment, biscuit, instant noodles, bakery products, meat products, etc.

SUGGESTED USE LEVEL:

0.1-0.5 %

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 kraft bags with a PE bag inner.

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