

TECHNICAL DATA SHEET

SODIUM ALGINATE MF



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 MF is food grade with medium viscosity, it has the functions of stabilization, hydration, thickening and emulsification in the food industry.

ORIGIN:

China

USAGES:

It is used as stabilizer to make transparent glazes and icings on fried or baked products.

SENSORY CHARACTERISTICS:

It is white to pale yellow fibrous or granular powder, almost odorless and tasteless. It is insoluble in ether, ethanol or chloroform. Its aqueous solution is neutral.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Particle Size:	95 % min pass 80 mesh
Loss on Drying:	≤ 15.0 %
Viscosity:	300-400, 400-600, 600-800 cps
Ash content:	18.0 % - 27.0 %
PH Value:	6.0 - 8.0
Total Heavy Metals:	< 20 ppm
Pb:	< 5 ppm
As:	< 3 ppm
Hg:	< 3 ppm
Cr:	< 3 ppm

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count:	≤ 5,000 CFU/g
Yeast and Moulds:	≤ 500 CFU/g
E.Coli:	Absent in 25 g
Salmonella:	Absent in 25 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.

In the food industry, Sodium Alginate has the functions of stabilization, hydration, thickening and emulsification.

In the pharmaceutical industry, it can be used as dental impression material, ointment, tablets and their preparation, and hemostat.

In agriculture, Sodium Alginate can be used as seed treatment, insecticides and anti-viral materials. It also can be used in resin coating, rubber cream agent, water treatment 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 or kraft paper bags with a PE bag inner.

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