TECHNICAL DATA SHEET







We provide customized application solutions

DESCRIPTION:

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

ORIGIN:

China

USAGES:

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

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: 20-100, 100-200, 300-400, 400-600, \geq 600 cps

18.0 % - 27.0 % Ash content:

PH Value: 6.0 - 8.0< 20 ppm Total Heavy Metals: 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 usingraw materials of a genetically modified origin. At no stage during production does the productcomes into contact with genetically modified organisms.

<u>LEGAL REQUIREMENTS:</u>

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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