

Sodium Carboxymethyl Cellulose Food Grade Technical Data Sheet

Product Description

Sodium Carboxymethyl Cellulose is prepared from cellulose by treatment with alkali and monochloro-acetic acid or its sodium salt. The article of commerce can be specified further by viscosity. Chemical names Sodium salt of carboxymethyl ether of cellulose.

Main Specification

TYPE	Viscosity (mPa.s)			pH		Degree of Substitution		Chloride (Cl-%)	Loss on Drying %	Sieving Rate (%) (80 mesh)
	Min.	Max.	Soln. (%)	Min.	Max.	Min.	Max.			
FL9	110	144	2	6.5	8.5	0.95	/	≤1.2	≤9	≥98.0
FM9-1	550	1350	2	6.5	8.5	0.90	/	≤1.2	≤9	≥98.0
FM9-2	1650	2250	2	6.5	8.5	0.90	/	≤1.2	≤9	≥98.0
FH9	330	450	1	6.5	8.5	0.90	/	≤1.2	≤9	≥98.0
FVH9-1	660	900	1	6.0	8.5	0.90	/	≤1.2	≤9	≥98.0
FVH9-2	1100	1350	1	6.0	8.5	0.90	/	≤1.2	≤9	≥98.0
FVH9-3	1870	1980	1	6.0	8.5	0.90	/	≤1.2	≤9	≥98.0
FVH9-4	2200	2250	1	6.0	8.5	0.90	/	≤1.2	≤9	≥98.0
FVH9-5	2750	3150	1	6.0	8.5	0.90	/	≤1.2	≤9	≥98.0
FVH9-6	3850	4500	1	6.0	8.5	0.90	/	≤1.2	≤9	≥98.0
FBC-2	5500	/	1	6.0	8.5	0.8	0.9	≤1.2	≤9	/
FM6	1100	1800	1	6.5	8.5	0.75	0.9	≤1.2	≤9	≥95.0
FH6	330	450	1	6.5	8.5	0.75	0.9	≤1.2	≤9	≥95.0

Remarks:

Heavy metal (by Pb) $\% \leq 0.0015$, Fe $\% \leq 0.02$, As $\% \leq 0.0002$, Pb $\% \leq 0.0005$.

Total Plate Count(cfu/g) ≤ 500 , Mould & Yeasts(cfu/g) ≤ 100 .

None E.coli, Salmonella, Staphylococcus Aureus.

Application

Used in ice cream, bread, cake, biscuit, instant noodle and fast paste foods as additive of molding, taste improvement, anti-fragmentation, water retaining and tenacity strengthening with the function of taste improvement, thickening and stabilization .

Package

20kgs paper bags with liner inside.