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## Product Name

CMC

## Product Overview

CMC is a anion type linear macromole substances. Features of pure substance: white or ivory, insipidity, innocuity, fluidity, fibrous powder, freely soluble in cold or hot water to form transparent sticky solution, uniuqr function. CMC is widely used in frozen desserts, protein food, beverages, icings, dressings, instant noodles, etc. CAS NO. 9004-32-4.

Features: 1. Odorless, tasteless and non-toxic; 2. High hygroscopicity and is soluble in water to form a thick liquid; 3. It is a polyanionic electrolyte and not fermented; 4. Good heat-stability, resistance to salt and film-forming property; 5. Strong emulsifier for fat and oil.

## Notes

Main specifications:

Appearance: White to cream powder; Viscosity (1%, 25 centigrade): 3000-4000 mPa.s; Purity (%): Min.99.5%; pH: 6.0-8.5; Moisture (%): Max.10%; Degree of substitution: 0.75-0.85.

## Storage

Stored in dry, cool, at room temperature and shaded place.

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**FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY**