

Carboxymethylcellulose Sodium



Cat. No. FA-PRE-004

Lot. No. (See product label)

Product Name

Carboxymethylcellulose Sodium

Product overview

Thickener, stabilizer; tissue modifier; gelling agent; non nutritive leavening agent; moisture movement control agent; foam stabilizer; reduced fat absorption.

Because of its viscosity, stability, protective colloid, film forming and so on, for the ice cream to improve the water retention and organizational structure (0.3% ~ 0.5%). But with sodium alginate combination.

For fast noodles make product uniformity, structure improvement, easy control of moisture, easy to operate.

Add to jam, butter, peanut butter can improve workability. To jam, sauces dosage is 0.5% ~ 1%.

Bread, cake and other add 0.1% in wheat, can prevent water evaporation, aging.

It is used as an oil powder, spice and solid agent, the dosage of 20% ~ 60% (mix CMC aqueous solution of oil, spices, fully emulsifying, drying, pulverizing).

Beer foam stabilizer.

Fruits and vegetables, eggs containing p-hydroxybenzoic acid esters 2% ~ 3%CMC solution coating, drying, to keep the flavour, mildew. The water after the expansion of strong, indigestion, used in biscuits used as food reducing weight.

CAS number

9004-32-4

Molecular formula

$C_6H_7O_2(OH)_2CH_2COONa$

Specification

300-3,000CPS

HS code

39123100

Appearance

White or cream colored powder

Purity

Min. 99.5%

Loss on drying

Max.8%

PH

6.5~8.5

Heavy metals(Pb)

≤10ppm

Total plate count

≤1000cfu/g

Coliform

Absent/g

Lead

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY

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≤3ppm

Mercury

≤1ppm

Viscosity(2%)

20-50mPas

Degree of substitution

≥0.80

Arsenic

≤3ppm

Cadmium

≤1ppm

Yeast and mould

≤100cfu/g

Salmonella

Absent/g

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