

Sodium Carboxymethyl Cellulose

Product Description :

CAS No : 9004-32-4

Sodium Carboxymethyl Cellulose Food grade is a purified Sodium Carboxymethyl Cellulose (purity over 99.5%), and widely applied in the food industry. In food applications, Sodium Carboxymethyl Cellulose is not only a good emulsion stabilizer and thickener, but also has excellent stability and can improve the storage time of product.

Application :

Ice Cream, Cold drink etc..

Product Specification

Item	Standard
Physical Form	white or yellowish powder
Viscosity, mPa.s (1% Soln.) Dry wet	200,500,1500,2500,3500,4500,5500,6500
Degree of Substitution (D.S)	Min 0.75
Moisture, %	10.0 max
Purity, %	99.5 min
pH Value	6.5-8.5
Particle Size	95% through 100 mesh
Heavy metal, as Pb,ppm	15 max
Lead, ppm	3 max
Arsenic, ppm	3 max
Test method: Viscosity measured on basis of 1% water solution, at 25Deg C, Brookfield Viscometer LVTD Type, #4spindle, 30rpm.	

Package and storage: 25kg net in paper bag with inner PE bag. Shelf life (24 months)Store in cool, dry and ventilated warehouse. Preserve in well-closed containers.