

## Product Specification

### Sodium Alginate (Food Grade)

#### 1.1 Product Identifier:

- Commercial name : Sodium Alginate (Food Grade)
- CAS No.: 9005-38-3
- EINECS number: 232-680-1
- Molecular Formula: C<sub>5</sub>H<sub>7</sub>O<sub>4</sub>COONa
- Molecular Weight: 216

#### 1.2 Physical & Chemical Properties:

- White powder, Colorless and odorless. Odorless and tasteless. Slowly soluble in water, forming a viscous
- Solution insoluble in ethanol, chloroform. The 1% aqueous solution has a PH value of 6.0-8.0
- The viscosity is stable at PH value of 6.0-8.0. The viscosity decreases when heated above 80°C.

#### 2.1 Product Description

- Sodium Alginate is the sodium salt of alginic acid derived from seaweed. It is a high viscosity purified
- product used as food additives, Alginate has an excellent functionality as a thickening agent, gelling
- agent, emulsifier, stabilizer, texture-improver (for noodles), to improve the quality of food. Nowadays,
- based on unique and excellent properties alginate is applied to numerous kinds of food, such as ice
- cream, jelly, lactic drinks, dressings, instant noodle, beer.

#### 2.2 Precaution for safe handling

- Smoking, eating and drinking is forbidden in the application area.
- Comply with legislation on food safety and health and safety at work.

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### 3.1 Typical Properties

Appearance	White powder
Particle Size	60mesh\80mesh\100mesh\120mesh\140mesh
Viscosity (1%)	60-90CPS\400-500CPS\500-600CPS\700-800CPS\1000CPS Min.
Moisture (%)	<15.0
Ca content(%)	<0.3
PH value	6.0-8.0
Insoluble matter in water(%)	<0.6
Transparency (cm)	Confirm with the requirements
Gel strength (g/cm <sup>2</sup> )	400-500\500-600\700-800\800-900\900-1000\1000 Min.
Heavy metals (ppm)	<20
Arsenic (ppm)	<2
Lead (ppm)	<2
Mercury ( ppm )	<1
Cadmium ( ppm )	<1
<b>Total plate count (/g)</b>	<1000
Escherichia coli (/25g)	Not detected
Salmonella (/25g)	Not detected
Schimmel/Moulds (CFU/g)	<100
Coliforms (CFU/g)	<100
Hefen/Yeasts (CFU/g)	<100
<b>Nutritional</b>	
Caloric(Kcal/100g)	260
Protein(g/100g)	0
Carbohydrates(g/100g)	64.70
Thereof sugars(g/100g)	0
Fat (g/100g)	0
Soluble Fibres (g/100g)	65
Insoluble Fibres (g/100g)	0
Ash(g/100g)	18-27
Magnesium (mg/kg)	<50
Iron (mg/kg)	<100
Potassium (mg/100g)	<20
Ethanol(mg/100g)	<500
Vitamine A	0
Vitamine C	0

#### **4.1 Packaging/storage:**

- 55lb (25 kilo) woven polypropylene bags.
- Palletized on request. Store away from moisture, humidity and high temperature.
- Shelf life: 24 months

#### **4.2 Waste treatment methods:**

- Waste and empty containers must be handled and disposed according to current legislation.
- follow the provisions of Directive 2008/98 EC with regard to waste management.

**Jiangsu Benefit Ocean Technology Co., Ltd.**



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