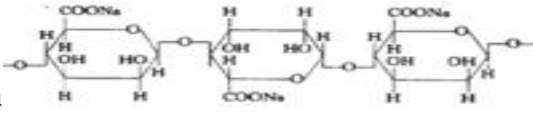




Technical Data Sheet

Product Name	Sodium Alginate																				
Synonyms	ALGIN; ALGINATE SODIUM SALT; Alginic acid monosodium salt; ALGINIC ACID SODIUM SALT; ALGINIC SODIUM; POLYMANNURONIC ACID SODIUM SALT; SODIUM ALGINATE																				
CAS No	9005-38-3																				
Molecular Structure	 (C6H7O6Na) n																				
Specification	<table><tr><td>Item</td><td>Inspection</td></tr><tr><td>Appearance</td><td>white or yellowish granular or powder</td></tr><tr><td>Viscosity (1%, mPa.s)</td><td>10 - 1,000 As per need</td></tr><tr><td>Particle size</td><td>20 - 200mesh As per need</td></tr><tr><td>Assay(on dry basis)</td><td>≥ 98%</td></tr><tr><td>loss on drying</td><td>≤15%</td></tr><tr><td>PH</td><td>6.5-7.5</td></tr><tr><td>Heavy metals(as Pb)</td><td>≤0.004%</td></tr><tr><td>Ash</td><td>18 - 24%</td></tr></table>			Item	Inspection	Appearance	white or yellowish granular or powder	Viscosity (1%, mPa.s)	10 - 1,000 As per need	Particle size	20 - 200mesh As per need	Assay(on dry basis)	≥ 98%	loss on drying	≤15%	PH	6.5-7.5	Heavy metals(as Pb)	≤0.004%	Ash	18 - 24%
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Introduction	<p>Alginate is a kind of natural polysaccharide consisted in brown seaweed, as a natural product generated from alginic acid indwell in seaweed and minerals indwell in sea. Alginic acid is a mix-polysaccharide composed of D-mannuronic acid (M) L-guluronic acid(G).The main alginate series include sodium alginate,potassium alginate, calcium alginate,ammonium alginate etc.</p> <p>1) stabilizer: Sodium Alginate can avoid of ice crystal and make the product tasty. It also applies to the mixed drinks, such as ice lolly, iced fruit juice and iced milk, etc. Sodium Alginate can keep the product fine and avoid of splitting open if it is used as a cover of mild food.</p> <p>2)Thickener and emulsion: Sodium Alginate can raise the product's stabilization and decrease the liquid out when it is used in sala flavoring, pudding jam, tomato ketchup and the canned products.</p> <p>3)Coacervation: Sodium Alginate suits to make kinds of gel product, which can be kept the fine state, conleakge and contraction.</p>																				
Packing	N.W.25kgs bag	