

Technical Data Sheet

Product Name	Chitosan			
CAS No	9012-76-4			
Molecular Structure	C6H11NO4X2			
Specification	Appearance Granularity Moisture content Ash content Insoluble Deacetylation degree Viscosity(1%) mpa.s Size mesh	<200 80-100	TECH GRADE Off white or grey Powder or flake ≤10% ≤2.0% ≤2.0% ≥80%; 30-1000 80	WATER SOLUBLE White or yellowish Powder or flake ≤15% ≤1.0% ≤1.0% ≥85% ≤100 60,80,100
Application	Packing 25kg/drum 25kg/drum 25kg/drum Used in functional food products. As a natural anti-microbial agent and as an edible food coating agent. 1.Beverages Chitosan is used for the clarification of fermented beverages, and as a flocculant agent to avoid juice, wine and beer to by hazy. 2.Biomedical Chitosan is shown to be a unique hemostatic and antibacterial barrier. Chitosan is positive charge; it attracts the red blood cells which have a negative charge making an efficient hemostatic agent. The red blood cells create a seal over the wound, stop bleeding quickly and start the healing process. Chitosan is used in veterinarian products, such as in wound care and mastitis prevention, based on its effective anti-microbial actions. Chitosan is of pharmaceutical interest because of its positive attributes with respect to drug delivery, toxicity, biocompatibility and bioavailability. 3.Nutritional Chitosan is an excellent fat trapper due to its remarkable property of binding with lipids and fats. Chitosan is usel ito fat and forms a large mass preventing its absorption into digestive tract.			
Storage	foods, helps in overcoming problems relating to obesity and cardiovascular difficulties. Store in a well-closed container at cool and dry place.Protect from light,moisture and pest infestation.			