



SPECIFICATION OF SODIUM CARBOXYMETHYL CELLULOSE

Commodity Name: Sodium Carboxymethyl Cellulose

CAS No.: 【9004-32-4】

Synonyms: Carboxymethyl Cellulose, CMC, Sodium CMC, Na-CMC, Cellulose Gum.

HS Code: 39123100

Application: Food Industry

Description:

HOSEAFOOD® CMC, as good emulsifier, stabilizer, thickener, it is widely used in food industry, such as drinks, ice-cream, yogurt, meat products, bread, wine, jelly, candy, cookie, noodle, jam etc. It is one of the most excellent food additives to improve the product flavor and prolong storage time.

1. Normal Food Grade CMC

Type Items	HOSEAFOOD-1	HOSEAFOOD-2	HOSEAFOOD-3	HOSEAFOOD-4	HOSEAFOOD-5	HOSEAFOOD-6	HOSEAFOOD-7	HOSEAFOOD-8
Viscosity of 1% solution mPa.s,	5.0-100	100-500	500-1000	1000-2000	2000-3000	3000-4000	4000-5000	5000-6000
Appearance	White to white cream powder							
Degree of Substitution(D.S)	0.7-0.9							
Purity, %	≥99.5							
pH (25℃, 1% solution)	6.0-8.5							
Loss on drying(H ₂ O),%	≤8							
Heavy Metal(Pt) %	≤0.001							
Fe, %	≤0.02							
As, %	≤0.0002							
Lead, %	≤0.0002							
Cadmium, %	≤0.0001							
Mercury, %	≤0.0001							
Total Plate count, cfu/gr	≤1000							
E-coli, cfu/gr	Negative							
Yeast and mould, cuf/gr	≤100							



2. Acid-Resistance Food Grade CMC

Type Items	HOSEAFOOD-D1	HOSEAFOOD-D2	HOSEAFOOD-D3	HOSEAFOOD-D4	HOSEAFOOD-D5
Viscosity of 1% solution mPa.s,	5.0-100	100-500	500-1000	1000-2000	2000-3000
Appearance	White to white cream powder				
Degree of Substitution(D.S)	≥0.9				
Purity, %	≥99.5				
pH (25℃, 1% solution)	6.0-8.5				
Loss on drying(H ₂ O),%	≤8				
Heavy Metal(Pt) %	≤0.001				
Fe, %	≤0.02				
As, %	≤0.0002				
Lead, %	≤0.0002				
Cadmium, %	≤0.0001				
Mercury, %	≤0.0001				
Total Plate count, cfu/gr	≤1000				
E-coli, cfu/gr	Negative				
Yeast and mould, cuf/gr	≤100				

Packing and Storage:

Packing: 25kg kraft paper bag with PE inner, or other packing as clients request.

Storage:

- 1.Store in a cool, dry, clean, ventilated environment.Temperature Max. 40℃, with a relative humidity ≤80%.
- 2.The product for pharmaceutical and food grade should not be put together with toxic substance and harmful substance or substance with peculiar smell during transportation and storage.
- 3.Since the date of production, a preservation period should not exceed 4 years for the industrial product and 2 year for the product for pharmaceutical and food grade.
- 4.The products should be prevented from water and package bag damaging during transportation.