



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

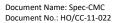
Description:

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	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(H2O),%	≤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,	≤100									

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2. Acid-Resistance Food Grade CMC

Type	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°C, 1% solution)	6.0-8.5									
Loss on drying(H2O),%	≤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,	≤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 $^{\circ}$ C, with a relative humidity \leq 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.
- $4. The \ products \ should \ be \ prevented \ from \ water \ and \ package \ bag \ damaging \ during \ transportation.$

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