

Product Specification

Sodium Alginate BOF 10

1.1 Product Identifier:

- Commercial name : Sodium Alginate (Food Grade)
- CAS No.: 9005-38-3
- EINECS number: 232-680-1
- Molecular Formula: C₅H₇O₄COONa
- 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(80 mesh)	95% passed min.
Viscosity (1%)	500-600 CPS
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 ²)	1000 g/cm ² up
Heavy metals (ppm)	<20
Arsenic (ppm)	<2
Lead (ppm)	<2
Microbiological Values	
Total plate count (/g)	<1000
Escherichia coli (/25g)	Not detected
Salmonella (/25g)	Not detected
Schimmel/Moulds (CFU/g)	<100
Coliforms (CFU/g)	<100
Hefen/Yeasts (CFU/g)	<100
Nutritional Values	
Energy(Kcal/100g)	259
Protein(g/100g)	0.15
Carbohydrates(g/100g)	64.4
Thereof sugars(g/100g)	0
Fat (g/100g)	0.07
Soluble Fibres (g/100g)	65
Insoluble Fibres (g/100g)	0
Ash(g/100g)	<24
Magnesium (mg/kg)	<50
Iron (mg/kg)	<100
Potassium (mg/100g)	<20
Ethanol(mg/100g)	<500
Vitamine A	ND
Vitamine C	ND

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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Remarks: The actual cargo indicator parameters please refer to the certificate analysis.
