Technical Data Sheet

FORTUNE BIOTECH
峰润生物科技

Food Grade CMC

Introduction

Carboxymethyl cellulose (CMC) is a kind of anionic polymer and cellulose derivative with carboxymethyl groups bound to some of the hydroxyl groups of the glucopyranose monomers that make up the cellulose backbone.

Suggested Applications

· Ice Cream
· Fruit & Vegetable Juices
· Desserts
· Soups, Sauces & Seasonings
· Dairy Products
· Fried Food
· Meat Products
· Frozen Food

Function

· Thickening
· Binding
· Stabilizing
· Emulsifying
· Dispersing
· Deflocculating
· Water retention

Package

25kg per multi -layer kraft paper bag with PE inner bag. Package can be customized as required. Once open it, please use up ASAP.

Storage & Shelf Life

Store in a cool, dry, and ventilated place within a well-sealed container. Shelf life is 24 months. However, as a result of natural degradation process the viscosity of CMC may decrease in time. Therefore, after 12 months from date of manufacturing, the product can still be used safely up to the indicated expiry date, but may need a slight dosage correction in order to give optimum performance in the application.

(Complies with requirements of GB1886.232-2016, the FAO/WHO, the EU regulations of food additive, JECFA and FCC standards)

Specs.

Normal Food Grade CMC (Type 6)											
Model / Specification	FL6	FM6	FH6	FVH6	FS1000	FS2000	FS3000	FS4000	FS5000	FS6000	FS7000
1% Soln. Brookfield viscosity (mPa.s)			200-500	500-1000	1000-2000	2000-3000	3000-4000	4000-5000	5000-6000	6000-7000	7000-8000
2% Soln. Brookfield viscosity (mPa.s)	25-400	400-2000	-								
Degree of Substitution	**0.75-0.9**										

Acid-Resistant Food Grade CMC (Type 9)										
Model / Specification	FL30	FL100	FL9	FM9	FH9	FVH9	FN1000	FN2000	FN3000	FN4000
1% Soln. Brookfield viscosity (mPa.s)					200-500	500-1000	1000-2000	2000-3000	3000-4000	4000-5000
2% Soln. Brookfield viscosity (mPa.s)	20-40	80-120	25-400	400-2000	-					
Degree of Substitution	**>0.9**									

Other Physical, Chemical, Microbiology and Heavy Metals	
Appearance	White to cream white fine powder. No foreign odour and body.
Purity	≥99.5%
pH (1% solution)	6.0-8.5
Loss on drying	≤8.0%
Chloride (as NaCl)	≤0.5%

Sodium glycolate	≤0.4%
Sodium content	≤12.4%
As	≤2.0mg/kg
Pb	≤2.0mg/kg
Hg	≤1.0mg/kg
Cd	≤1.0mg/kg
Total plate count	500cfu/g max
Mould & Yeast	100cfu/g max
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent
Staphylococcusaureus (cfu/25g)	Absent
Particle size	98% min. through 80 mesh

Note: Products with different viscosities, degrees of substitution, and particle sizes can be customized according to the specific requirements of customers.

Fortune Biotech

North of Shengfa Road
Zhanghuang Town Industrial Park
Yutai County, Jining, Shandong Province, China
Postal Code: 272350
Tel: +86-0537-6106347
Fax: +86-0537-6176789
Email: sales@sdfrchem.com

www.sdfrchem.com