

10-3 Sodium Alginate

I. Chemical Information

Chemical Name: Sodium Alginate

Category: Water-soluble Colloid

CAS Number: 9005-38-3

Molecular Formula: $C_6H_9O_7Na$



II. Packaging

Packaging: 25 kg net/bag, 18 tons/20GP without pallets, 15 tons/20GP with pallets, paper bags or as per customer requirements

Minimum Order Quantity: 500 kg

III. Quality Standards

- Kosher
- Halal
- ISO

IV. Specifications

Item	Specification
Appearance	White powder
Viscosity (mPa·s)	50-1200 or as per customer requirements
Mesh Size	40-200 or as per customer requirements
Gel Strength (g/cm ²)	500-1000 or as per customer requirements
pH Value	6-8
Loss on Drying (105°C, 4 hours) (%)	≤ 15.0
Ash (g/100g) (%)	18.0-27.0
Heavy Metals (as Pb) (ppm)	≤ 20
Lead (Pb) (ppm)	≤ 5
Arsenic (As) (ppm)	≤ 3

Total Bacterial Count (cfu/g)	≤ 1,000
Mold and Yeast (cfu/g)	≤ 100
E. coli	Not detected in 25g
Salmonella	Not detected in 25g

V. Applications

- Sodium alginate (food grade) is primarily used in food products, adhesives, stabilizers, and molding agents. It is mainly applied in imitation foods, pasta, beverages, meat products, fillings, jams, pet foods, and similar applications.

VI. Storage

- Store in a cool, dry place, away from direct sunlight and high temperature and humidity environments.
- Shelf Life: 24 months from the date of production.