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Food grade Sodium Alginate Specification

Sodium Alginate E401 is extracted from brown seaweed. It is used as a stabilizer for ice cream, yogurt, cream, and cheese. It acts as a thickener and emulsifier for salad, pudding, jam, tomato juice, and canned products. It is a hydration agent for noodles, bread, cool and frozen products. In the presence of calcium and acid mediums, it forms resilient gels. It is a cold gelling agent that needs no heat to gel. It is most commonly used with calcium lactate or calcium chloride in the spherification process.

We can supply:

Super low viscosity sodium alginate (10-100cps)


Low viscosity sodium alginate (100-200cps)

Middle viscosity sodium alginate (200-500 cps)

High viscosity sodium alginate (500-1000 cps)


Super high viscosity sodium alginate (above 1000 cps)

E No.	E401
CAS No.	9005-38-3
Einecs No.	231-915-5
HS code	1302391200
Specification	Viscosity, 300-500mPa.s, 400-600mPa.s, 600-800mPa.s, 800-900mPa.s
Packaging	25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala,ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	Sodium alginate food grade can be used as stabilizer to replace starch and gelatin in ice cream, at the same time, it can control the

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	<p>formation of ice crystals and improve the taste of ice cream.</p> <p>Sodium alginate food grade can be made into a variety of gel food for it can maintain good colloidal form and restrain exudate or contraction. It is also suitable for frozen foods and Man-made food. It can replace agar to make crystal candy with characteristics of flexible, non-stick teeth and transparent.</p>
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Sodium Alginate Food Grade	
PARAMETER	SPECIFICATION
Appearance	Light Yellow Powder
Viscosity(1% Aqueous sol) (RVDV-II+,2#,20rpm,20 Celsius)	300-500mPa.s,400-600mPa.s, 600-800mPa.s,800-900mPa.s,
Particle Size	80 mesh
Loss on drying (105 Celsius,4h)	15% w/w max.
PH	6.0-8.0
Water insoluble material	0.6% w/w max.
Ash	18-27.0% w/w
Heavy Metal	
Lead(Pb)	5 ppm max.
Arsenic	3 ppm max.
Microbiology	
Total Plant	5000cfu/g max.

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We're Food grade Sodium Alginate **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

Website: <https://www.foodsweeteners.com/products/sodium-alginate/>

Tel: +0086-21- 68580751

Fax: +0086-21-32221832

Address: Rm503, Minsheng Road No.1403 (Shanghai Information Tower), Shanghai, 200135, China

E-Mail: info@foodsweeteners.com