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## Sodium Carboxy Methyl Cellulose Specification

Food grade Sodium Carboxy Methyl Cellulose (CMC) is a fine white to creamy powder with no smell, no taste and no toxicity. CMC can easily melt in water and become colloidal solution but it can't melt in alcohol, ether, acetone and other organic solvents. This product is used as a thickener, stabilizer and viscosity modifier in various foods including ice cream.

<b>CAS No.</b>	9004-32-4
<b>HS Code</b>	391231
<b>Packaging</b>	25kg
<b>Place of origin</b>	China
<b>Certificate</b>	Haccp, Kosher, Hala, ISO
<b>Payment terms:</b>	T/T or L/C
<b>Port of dispatch</b>	Shanghai, Tianjin, Qindao
<b>Applications</b>	Food grade Sodium Carboxy Methyl Cellulose can be used in drinks, dairy products, flouring products, and seasonings. When added to these products, CMC functions to thicken, emulsify, stabilize, reinforce toughness, and improve mouthfeel.

### Sodium Carboxy Methyl Cellulose

Item	Specification
Appearance:	White or yellowish free flowing powder, free from signs of impurities.
Purity:	99.5 % Min.

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Degree of Substitution:	0.70 -0.95
Viscosity (1% Soln., 25°C, B-LVT, 3#, 30rpm):	3000-4000mPa.s
PH Value:	6.5 -8.5
Moisture:	8% Max.
Heavy Metals (as Pb):	10ppm Max.
As:	2ppm Max.
Fe:	200ppm Max.
Pb:	2ppm Max.
Total Plate count:	500cfu/g Max.
Mould & Yeasts (cfu/g):	100cfu/g Max.
E.coli (cfu/g):	None
Salmonella (cfu/g):	None
Staphylococcus Aureus (cfu/g):	None

We're Food grade Sodium Carboxy Methyl Cellulose **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-carboxymethyl-cellulose>

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](mailto:info@foodsweeteners.com)