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Trade registration nr. 50769421 Chamber of Commerce Utrecht

Technical Data Sheet

Product name:	CMC
CAS No.:	9004-32-4
Synonyms:	Carboxymethyl Cellulose, CMC, Sodium CMC, Na-CMC, Cellulose Gum.
HS Code:	39123100
Application:	Food Industry

Description:

CMC, as good emulsifier, stabilizer, thickener, it is widely used in food industry, such as drinks, ice-cream, yogurt, meat products, bread, wine, jelly, candy, cookie, noodle, jam etc. It is one of the most excellent food additives to improve the product flavor and prolong storage time.

Specification:

The main specifications for Food Industry as below:

Items	Testing standards
Viscosity, mPa.s, 1% solution, 25°C	Refer to *
Appearance	White to off-white powder
Degree of Substitution (D.S)	0.7 – 0.9
Purity (%)	99.5 min.
pH(25°C, 1% solution)	6.0 – 8.5
Moisture (H ₂ O), %	8.0 max.
NaCl & Na Glycolate (%)	0.5 max.
Heavy Metal (%)	0.001 max.
Heavy metal (%)	0.001 max.
As (%)	0.0002 max.
Mercury, %	0.001 max.
Cadmium, %	0.001 max.
Lead, %	0.0002 max.
Total plate count (cfu/g)	1000 max.
E-coli (cfu/g)	Negative
Yeast and mould (cfu/g)	100 max.

*: 5.0-100; 100-500; 500-1000; 1000-2000; 2000-3000; 3000-4000; 4000-5000; 5000-6000

Packing and Storage:

Packing:

25kg kraft paper bag with PE inner, or other packing as clients' request.

Storage:

1. Store in a cool, dry, clean, ventilated environment. Temperature Max. 40°C, with a relative humidity $\leq 80\%$.
2. The product for pharmaceutical and food grade should not be put together with toxic substance and harmful substance or substance with peculiar smell during transportation and storage.
3. Since the date of production, a preservation period should not exceed 4 years for the industrial product and 2 year for the product for pharmaceutical and food grade.