

## Sodium Alginate

Cat. No. CEFX-186

Lot. No. (See product label)

### Introduction

**Description** Alginate is a natural polysaccharide present in brown algae such as kelp and macroalgae, it is a natural product generated by alginate in algae and minerals in seawater, alginate is a mixed polysaccharide composed of mannuronic acid (M) and guluronic acid (G). Sodium alginate, as a hydrophilic colloid, is easily soluble in water to form a viscous solution. With its thickening and stabilizing properties, it can be used as food and beverage thickeners, stabilizers, printing color paste, oil field auxiliaries and so on.

**Applications** Food additives: meat products, dairy products, beverages, frozen foods, pasta products, bakery products, sauces and seasonings. Gel products: bionic food molding, jelly molding. Printing paste: reactive printing, dispersion printing, digital printing. Medical excipients: slow-release agents, adhesives, suspending agents, thickeners, microencapsulation materials, film-forming materials, dental impression materials. Cosmetic water retention: It can be used for cosmetic moisturizing and water locking.

### Product Information

**Species** alginic acid

**Appearance** Milky white to light yellow or light yellowish brown filamentous, granular or powdery.

**Purity** 98% Fisetin

### Storage and Shipping Information

**Storage** 2 years under well storage situation and stored away from direct sun light