**MCC QILIN CD01005**

**Food Stabilizer**

**(Microcrystalline Cellulose & Sodium Carboxymethyl)**

 **TDS**

**List of Ingredient**

Microcrystalline Celluolse;

Sodium Carboxymethyl Cellulose

**Product Application**

Any food that is applicable

**Dosages Recommendation**

According to production needs

**Funtional**

1. Improves stability

2. Improve emulsion

3. Adds viscosity

**How to Use**

1. Activate with high speed shear

2. Disperse CD01005 into water before adding other material in. Prevent adding salt and acid before mixing CD010053 with other material

3. Flocculation may occur if pH value is <4.

\*Lack of dispersion may affect the performance of CD01005

**Technical S ecification**

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| **Item** | **Standard** |
| Appearance | White to yellow color, odorless |
| Loss of drying % ，≤ | 8 |
| pH (25.00C, 1.2% of solution) | 6.0～8.0 |
| Arsenic (As), mg/kg≤ | 2.0 |
| Lead (Pb), mg/kg ≤ | 2.0 |
| Total number ofColonies, cfu/gram | 1000 |
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| Coliform Bacteria, MPN/100 gram | 3 |

**Storage and Shelf Time**

The products should be separated with scented products; storage temperature is preferably not more than 30 ° C; relative humidity less than 80%. In the complete package or confined conditions, the shelf life is 2 years.

**Packaging Specifications and Net**

**Contents**

Outer packing: Woven plastic bag.

Inner packing: Food grade polyethylene bags endometrial.

Net weight: 25kg.