**SODIUM ALGINATE QILIN 2-2**

 **STABILIZER AND EMULSIFIER**

 **TDS**

**Product Application**

**DAIRY AND JUICE PRODUCTS**

**RAW MATERIAL**

 **Sargassum , LN, LF**

**E401**

**Technical S ecification**

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| ITEM | SPECS |
| Grade | LN , LF |
| HS | 39131000 |
| Viscosity | 400-600 CPS/ 600-800 CPS /1000cps MIN  |
| Gel Strength | 400-500g/cm2 , 500-700g/cm2 , 700-900g/cm2 |
| Particle Size | 60mesh /80 mesh / 100 mesh / 120 mesh |
| Moisture ％ | **15.0% max** |
| PH | 6.0-8.0 |
| Heavy Metal | 20ppm max |
| Toxic elements | 10ppm max |
| Lead | 4ppm max |
| Arsenic | 2ppm max |
| Total Bacterial | 3000cfu/g max |
| Microbiology | 1000cfu/g max |
| Yeast& mould | 500cfu/g max |
| E.coli | Negative in 5 g |
| Salmonella | Negative in 10 g |
| Listeria | Negative |
| Staphlocoous Aureus | Negative |

**Storage and Shelf Time**

Store in a cool, dry place. Moisture-proof, 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. 500 kg . 1000 kg