

11-9 Sodium Carboxymethyl Cellulose (CMC)

I. Product Overview

Product Name: Sodium Carboxymethyl Cellulose (CMC)

Type: Sodium Carboxymethyl Cellulose

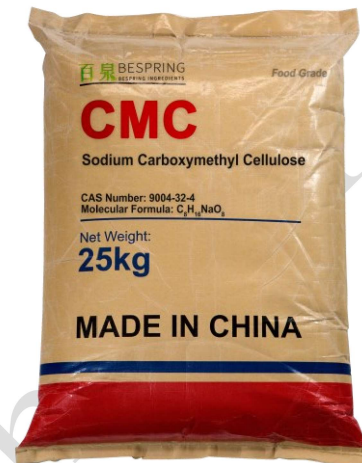
CAS Number: 9004-32-4

Molecular Formula: $C_8H_{16}NaO_8$

Packaging: 25 kg net weight kraft paper bags, 18 tons without pallets in 20GP containers, 16 tons with pallets in 20GP containers

Minimum Order Quantity: 500 kg

Quality Control: Kosher, Halal, ISO



II. Product Specifications

Grade	Viscosity (2% aqueous solution)	Application Areas
6	Low viscosity (25-400cps)	Cold products, frozen foods, solid beverages, juices, jams, sauces, soups, biscuits, instant noodles, baked goods, and meat products
	Medium viscosity (400-2000cps)	
	High viscosity (200-9000cps in 1% aqueous solution)	
	Ultra-high viscosity (9000-15000cps in 1% aqueous solution)	Food applications with ultra-high viscosity requirements
9	Low viscosity (25-400cps)	Lactic acid beverages, fermented milk products, etc.
	Medium viscosity (400-2000cps)	
	High viscosity (200-7000cps in 1% aqueous solution)	
Special Products	High transparency fiber-free products	Food applications requiring fiber-free
Or as per customer requirements		

III. Applications

- In the food industry, it is used as a thickening agent. In the pharmaceutical industry, it serves as a drug carrier. In the daily chemical industry, it functions as a binder and an antidepressant. In the printing and dyeing industry, it acts as a protective colloid for sizing agents and printing pastes. In the petrochemical industry, it is used as a component in oil recovery fracturing fluids.

IV. Storage

CMC should be stored in a cool, dry place, away from direct sunlight and high temperature and humidity environments. The storage temperature should not exceed 30°C. The packaging should be intact to prevent the product from becoming damp and deteriorating. Shelf life is 24 months from the date of production.