

# Carboxymethyl Cellulose; CMC; CG Series

Carboxymethylcellulose (CMC), a derivative of cellulose chemically modified with carboxymethyl groups, is renowned for its water solubility and wide range of physicochemical properties. The highly purified grades of CMC we offer exhibit superior stability, achieved by precise control over the degree of substitution and molecular weight. These key molecular parameters influence its solubility, viscosity, and emulsifying characteristics, making our CMC exceptionally versatile for various industrial applications, including food, pharmaceuticals, and personal care.

## Specification

Appearance	White to cream powder
NaCMC content, %	Min. 99.5
pH value	6.0 – 8.5
Moisture, %	Max. 10
Free glycolate, %	Max. 0.4
Sodium chloride, %	Max. 0.5
Sodium, %	Max. 12.4
Lead, mg/kg	Max. 2
Arsenic, mg/kg	Max. 2

## Grade

Grade	D.S	Viscosity <sup>a</sup> (mPa.s)
10L20	Min. 1.0	20 - 40 (2%) <sup>1</sup>
10L80	Min. 1.0	80 - 150 (2%) <sup>1</sup>
9L20B	0.90 - 1.10	20 - 45 (2%) <sup>1</sup>
9L40A	0.90 - 1.10	40 - 60 (2%) <sup>1</sup>
9M03	0.90 - 1.10	300 - 2000 (2%) <sup>1</sup>
9H02	0.90 - 1.10	200 - 500 (1%) <sup>2</sup>
9H05	0.90 - 1.10	500 - 2000 (1%) <sup>2</sup>
9H20	0.90 - 1.10	2000 - 3000 (1%) <sup>2</sup>
9H30A	0.90 - 1.10	3000 - 3500 (1%) <sup>2</sup>
9H40	0.90 - 1.10	4000 - 5000 (1%) <sup>2</sup>
9H50	0.90 - 1.10	5000 - 6000 (1%) <sup>2</sup>
9H60	0.90 - 1.10	6000 -10000 (1%) <sup>2</sup>
8H02A	0.80 - 1.00	200 - 500 (1%) <sup>2</sup>
8H40A	0.80 - 1.00	4000 - 6000 (1%) <sup>2</sup>
8H60A	0.80 - 1.00	6000 - 8000 (1%) <sup>2</sup>
6M04	0.60 - 0.90	400 - 2000 (2%) <sup>1</sup>
6H02	0.60 - 0.90	200 - 500 (1%) <sup>2</sup>
6H05	0.60 - 0.90	500 - 800 (1%) <sup>2</sup>

<sup>a</sup> Brookfield viscosity @ 25°C

<sup>1</sup> 2% aqueous solution, Spindle number 2, 30rpm

<sup>2</sup> 1% aqueous solution, Spindle number 3, 30rpm

## Packaging & Storage

Standard Packing	50 lb bag, 40 bags per pallet 25 kg bag, 40 bags per pallet
Storage	Each unit is labeled with product name and lot number. Store in a cool, dry area for optimal shelf life.
Handling	For safe handling of this product, please refer to the Safety Data Sheet (SDS).

## Shelf Life

Shelf Life	2 years
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## Usage & Application

Typical Dosage Applications	0.1 to 1% <ul style="list-style-type: none"><li>- Thickening and Stabilizing: Enhances food texture and stability, used in sauces, dairy, and drinks.</li><li>- Emulsification: Aids in forming stable emulsions, perfect for dressings and mayo.</li><li>- Gluten-Free Baking: Boosts dough elasticity and moisture, improving gluten-free baked goods.</li><li>- Suspension and Film Formation: Provides even solid distribution in beverages and forms edible films.</li><li>- Reduced-Calorie and Fat-Free Products: Helps produce low-calorie, fat-free foods while retaining taste and texture.</li><li>- Freeze-Thaw Stability: Prevents ice crystals, enhancing stability in frozen foods.</li></ul>
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## Regulatory Information

CAS No.	9004-32-4
HS Code	3912.31
Country of Origin	Made in China

Date Updated: May 15, 2023

**Disclaimer:** The information provided in this document is based on tests that we believe to be reliable. However, the results of these tests may vary under different conditions and methodologies. It is the responsibility of the prospective user to determine the suitability of our products for their specific use. The user is responsible for ensuring that their use of our products, as well as their workplace practices, are in compliance with all applicable laws and regulations.