

VISCOLOSE® 60000

Carboxymethylcellulose, Sodium (CMC)
CELLULOSE GUM (E 466)

Specifications	Value	Test Method
Appearance	White-creamish,powder-granule	Visual
Moisture	Max. 10%	ASTM D 1439
pH (1% aq. solution)	6.5 - 8.5	ASTM D 1439
Sodium Carboxymethylcellulose (dry basis)	Min. 99.5%	ASTM D 1439
Degree of substitution	0.75 - 0.95	ASTM D 1439
Viscosity (1% aq. solution, 25°C)	5500 - 6500 cP	ASTM D 1439, Brookfield LV
Total Glycolate	Max. 0.4%	ASTM D 1439
Sodium Chloride	Max. 0.5%	ASTM D 1439
Arsenic	Max. 3 ppm	ICP
Lead	Max. 2 ppm	ICP
Mercury	Max. 1 ppm	ICP
Cadmium	Max. 1 ppm	ICP
Sodium	Max. 12.4%	Volumetric
Particule size (G type)	P > 1.4 mm: max 3%	Sieve analysis
Particule size (G type)	P < 0.075 mm: max 15%	Sieve analysis
Particule size (N type)	P > 1 mm: max 2%	Sieve analysis
Particule size (N type)	P < 0.075 mm: max 50%	Sieve analysis
Particule size (P type)	P > 0.5 mm: max 1%	Sieve analysis
Particule size (UP type)	P > 0.15 mm: max 2%	Sieve analysis
Particule size (UP type)	P < 0.075 mm: min 80%	Sieve analysis

PRODUCT DESCRIPTION

VISCOLOSE® 60000 series the cellulose gum products are a highly purified Sodium Carboxymethylcellulose and easily hot or cold water soluble, ultra high viscosity anionic polymers that provide unique functions in different food applications.

FEATURES AND BENEFITS

VISCOLOSE® 60000 series is a specifically purified Cellulose Gum, complying with Commission Regulation (EU) No 231/2012 for use in food applications.

*Product Source and Origin:

Gum products are produced from plant sources (wood and cotton)
It is made in Turkey.

*Function of Use:

Thickener, stabilizer, film former, water retention or dispersant.

*Ingredients:

99.5% (Sodium Carboxymethylcellulose) + 0.5% (Sodium Chloride + Sodium Glycolate).

PACKAGING, STORAGE & SHELF LIFE

Net 25 kgs 3ply Kraft Paper Bags or valve kraft paper bags (plus 1 PE ply coated inside).

It should be stored in dry and cool environments and not to be come direct contact with sunlight. Avoid dusting and spills on wet surfaces.

It is recommended to be kept in closed container, should be and consumed within 24 months from the date of production.

SAFETY & PRECAUTIONS

Safety data sheet available on request. It complies with OSHA-09-CFR 1910.1200 and (EU) 2015/830.

Please refer to SDS before handling for safe use and regulatory information. You can contact your sales representatives to obtain SDS.

LABELLING INFORMATION

AKKİM KİMYA San. Ve Tic. A.Ş.

Nazilli OSB. Mah. OSB. 7. Cad. NO:2,3 Nazilli/Aydın

TEL: 0256 259 11 44

Cellulose gum, sodium carboxymethylcellulose

99.5% Cellulose gum + 0.4% sodium salts (Sodium Chloride and Sodium Glycolate) + 0.1% water

25 KG

CAS Number: 9004 - 32 - 4

MADE IN TURKEY

E466 for use in food

Non containing allergen materials and GMO

Food Additive

Suitable for industrial use

Do not consume directly

Note: Label complies with FAD and FAO.

CERTIFICATION

Viscolose® 60000 is certified Kosher and Halal and ISO - 9001 and FSSC22000.

PACKAGING AND SHIPPING

Viscolose® 60000 is packed in water proof Kraft paper with an inner polyethylene bags on pallet. All pallets comply with regulation IPPC 15 AND ISPM 15. All packaging material complies with regulation EC NO1935/2004 REGULATION EC NO2023/2006.

REGULATORY STATUS

Product complies with current regulations of TURKISH FOOD ADDITIVES REGULATION, TURKISH FOOD LABELING REGULATION, CONTAMINATED ADDITIVES REGULATION, MICROBIOLOGICAL CRITERIA REGULATION, NO 1333/2008 THE EUROPEAN PARLIAMENT AND OF THE COUNCIL, CODEX GENERAL STANDARD FOR THE LABELLING OF FOOD.

OTHER CHARACTERISTICS

-Viscolose cellulose gums are inherently biodegradable and non-toxic.

-Viscolose cellulose gums are a tasteless, odourless and fibrous.

-Viscolose cellulose gums are not allergen or not containing allergen material and GMO.

-It is not any side effect according to EUDIRECTIVES 67/548/EEC, 1999/45/EC AND REGULATION 1272/2008.

IMPROPER USE

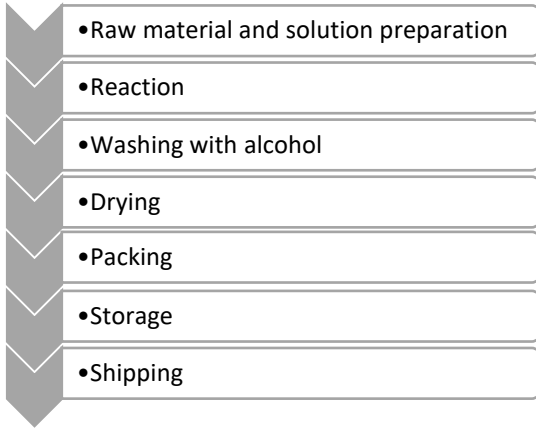
Viscolose should not be used above the dose specified in the standards on infant and diet products. It should not be eaten directly. It should be used ONLY for food industrial. Avoid contact with eyes, skin and mouth as well as inhalation and ingestion.

MICROBIOLOGICAL INFORMATION

*It complies with regulation microbiological criterias.

Total plate count (cfu/g)	Max. 1000
Mould and Yeast (cfu/g)	Max. 100
Salmonella (cfu/g)	Negative
Coliform (cfu/g)	Negative

FLOW DIAGRAM



0.0/10.01.2022

All above information is the best of our knowledge obtained during research and technical practices. Users of our products should verify the data under their own operating conditions. Akkim makes no warranties, express or implied, of merchantability or of fitness for a particular purpose or otherwise, that extend beyond the statements made on this document. Akkim disclaims liability for the exclusive remedy of the user or buyer for any and all losses, injuries or damages resulting from the misuse or improper handling of this product. This data sheet is valid until subsequent issue. We reserve the right to change the given data without notice.