

## **CALCIUM ALGINATE**

Molecular formula : [(C6H7O6)2Ca]n

Properties: yellowish powder, odorless and tasteless, insoluble in water.

**Uses**: Calcium Alginate is a natural carbohydrate extracted from kelp. It is applicable in food, electrode and Pharmaceutical industries

## **Calcium Alginate Specifications:**

Description A Pale yellowish Powder

Ash(700° c) 19%

Moisture(105° c) 10%

Cao 12%

K2o 0.3%

Na2o 0.6%

Sulphur 0.2

Phosphorus pent oxide 0.11%

PH 7-8

Lead < 0.0004%

Arsenic < 0.0002%

Chloride 0.05%

Heavy metals <0.0005%

Mesh 100

Packing 25 kg HDPE oven paper bag with polythene liner.