




Technical Data Sheet

Product Name	PROPYLENE GLYCOL ALGINATE		
Synonyms	alginic acid, ester with 1,2-propanediol; alginic acid propylene glycol ester; femanum ber2941; kelcoloid		
CAS No	9005-37-2		
Molecular Structure	(C ₉ H ₁₄ O ₇) n		
Specification	Item	Inspection	Result
	Appearance	White to off-white powder	Conforms
	Viscosity (1%, mPa.s)	As per need	450
	Particle size	95% pass 80 mesh	Conforms
	Degree of esterification	≥ 80%	88
	loss on drying	≤20%	14.7
	Total propylene glycol	15%- 45%	Pass
	Ash insolubles	≤1%	0.23
	Arsenic	≤3 mg/kg	<3 mg/kg
	Lead	≤5 mg/kg	<5 mg/kg
Introduction	<p>1. PGA in Beer</p> <p>improve the performance of bubble, increase bubble's adhesive ability and improve beer's appearance. Conteract some components, action which can eliminate bubble in beer. Increase the life-span of the bubble. Make bubble more exquisite.</p> <p>2. PGA in Dairy industry</p> <p>PGA can endow yoghurt with good texture and taste. PGA can effectively prevent product from forming a coarse surface and make the product has a smooth and glossy exterior. PGA can fully mix with other additives and can be used in a wide PH range, just gentle mixing can mix PGA evenly into yoghurt. PGA has good solubility and ability to disperse; it also has good stability in the heating process. PGA can be used as stabilizer and emulsifier.</p> <p>3. PGA in Salad dressing</p> <p>Rich and creamy taste Excellent adherence Excellent stabilizer for both full fat and low fat products. Superior stability and suspensibility. Distinct flavor.</p>		
Packing	N.W.25kgs		
Quantity/20'FCL	16 MTS		