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Technical Data Sheet SPI-Sodium Alginate HG

SPI-Sodium Alginate HG is a medium viscosity sodium alginate. It has very high gelling characteristics and is an excellent choice, for casings, film forming, and fabricated foods. Sodium alginate solutions can also be used to thicken solutions or stabilize aqueous suspensions and emulsions

Specifications

Primary

Viscosity(1% solution at 21°C)	200-500 cps (Brookfield)	S/ALG001
Gel Strength	500-800 g/cm ² (BHV Meter)	S/ALG002

Standard

Powder Color	White to Cream	GEN001
Powder Particle Size	90% through 80 Mesh	GEN002
Moisture	Maximum 15%	GEN003
pH (1% solution at 21°C)	6.0 to 8.0	GEN004

Microbiological

Total Plate Count	Less than 5000 cfu/g	FDA BAM
Molds and Yeast	Less than 200 cfu/g	FDA BAM
Coliforms	Less than 10 cfu/g	FDA BAM
E. coli	Negative	FDA BAM
Salmonella	Negative in 25g	FDA BAM
Listeria Monocytogenus	Negative	FDA BAM
Staphylococcus Aureus	Negative	FDA BAM

Ingredients Labeling:

Sodium Alginate

Shelf Life:

12 Months when stored in cool, dry, food safe environment. Keep tightly sealed.

Properties and Information

SPI-Sodium Alginate HG is a high gelling alginate for use in a variety of fabricated foods and film forming applications. When added to water, sodium alginate should be pre-blended with other dry ingredients for optimum dispersion and should be added to the liquid slowly with medium to high shear mixing for best results.