

Nuchar[®] SA-20

Powdered Activated Carbon

Nuchar SA-20
CAS Registry No.: 7440-44-0
Components listed in TSCA Inventory

Revised: 10/01/2015

Description

Nuchar SA-20 is a chemically activated wood based powdered activated carbon with unusually high adsorptive capacity for a broad range of organics. Its high surface area and large volume of meso pores allow it to rapidly remove color, taste, and odor compounds from solution. Thus, Nuchar SA-20 is designed for those applications requiring a minimum amount of carbon to remove a maximum amount of impurities. Specific cost effective uses are in purification of food products such as corn syrups, citric acid, hydrolyzed vegetable protein, monosodium glutamate, juices, wine, and in pharmaceutical and fine chemical purification. In addition SA 20's high purity and excellent filterability make it especially suited for these uses. Nuchar SA-20 meets the food-grade quality of activated carbons as defined in the current edition of the Food Chemicals Codex. It is Certified to NSF/ANSI Standard 61 and is Kosher.

Typical Application

Batch treatment with Nuchar powdered carbons is a cost effective way to achieve purity and color targets using minimal capital equipment where dosage levels may vary. The capital expense of fixed bed granular carbon vessels and piping systems can be avoided with batch mixing and filter press/leaf filters to remove the powdered carbon from solution.

Samples

Samples are available upon request.

Caution

Never enter tanks or other confined areas containing wet, activated carbon. Wet, activated carbon will adsorb oxygen and asphyxiation may result.

Safety: Always refer to the Safety Data Sheet for detailed information on shipping, handling, storage, and use.

Important: The information provided herein is believed to be accurate and reliable, but is presented without guarantee on the part of Ingevity. Further, nothing contained herein shall be taken as an inducement to violate any patent rights.

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Specifications*

Iodine number (mg/g)	1000 min
Molasses Decolorizing Index	20 min
Filtering time (sec)	50 - 100
Moisture (% as packed)	10 max
pH	4 - 6.5

Typical Properties**

Apparent density (lbs/ft ³)	20 - 23
Apparent density (kg/m ³)	320 - 370
Ash (%)	3 - 6
Surface area (m ² /g)	1400 - 1800
Pore volume to 1000 Å (cc/g)	1.1 - 1.3
Water solubles (%)	1- 3
Particle size (d50, μ)	30 - 40

Packaging

Bulk trucks	30,000 lbs (13,608 kg)
Bulk rail cars	80,000 - 100,000 lbs (36,288 - 45,360 kg)
Multiwall bags	45 lbs (20.4 kg)
Bulk bags	750 lbs (340 kg)

*Specifications and typical property data as produced using Ingevity procedures.
**Typical properties are for general information and are not to be construed as purchase specifications.





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To Whom It May Concern:

RE:NUCHAR® HD, RGC, SA, SA-20, SA-1500, SN, WV-B 30, WV-B 1500, and WV-B NEUTRAL Activated Carbon

Ingevity hereby certifies that the above named products conform to the following conditions:

- 1) These products are not of bovine, ovine, porcine, caprine, or any animal origin. They do not involve materials of such origin or any tissue with BSE/TSE infected agents, and they are not manufactured with any raw material containing bovine or animal related products. In addition, there is no potential for cross-contamination with animal materials.
- 2) These products meet the food-grade quality criteria for activated carbon as defined in the current edition of the Food Chemicals Codex (FCC) and are considered GRAS, generally recognized as safe to be used in processes where they are removed from the final product per USA regulation 21 CFR 170.30(c)(1).
- 3) These products do not contain materials of and are not made from any genetically modified organisms (GMO).
- 4) These products do not contain any allergens as outlined in the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA). Also, the raw materials do not contain any of the following allergenic substances:

Milk and milk products	Tree nuts
Eggs and egg products	Barley
Fish and fish products	Rye
Crustacean shellfish	Oats
Soybeans and soybean products	Latex
Peanuts and peanut products	Mustard MSG
Wheat and wheat products	Sesame seeds
Carmine red color-cochineal	Gluten
Hydrolyzed vegetable protein	Celery
Artificial colors	Sulfites

In addition, there is no potential for cross-contamination of these allergens with these products due to the nature of the manufacturing and packaging processes.