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Nalgin™ - MV-120
Food Grade Sodium Alginate

DESCRIPTION

Nalgin™ - MV-120 is a medium viscosity sodium alginate with good gelling properties and superior color and clarity. It is an excellent choice for fabricated foods and heat-stable fruit fillings in bakery applications. Sodium alginate solutions can also be used to thicken solutions or stabilize aqueous suspensions and emulsions.

SPECIFICATIONS

Primary

- Viscosity 21°C (1% solution)----- 300-600 cps (Brookfield) -----ALG001

Standard

- Powder color ----- White to Cream -----GEN001
- Powder Particle Size----- 90% through 120 Mesh -----GEN002
- Moisture ----- Maximum 15% -----GEN003
- pH (1% Soln. @25°C) ----- 6.0 to 8.0 -----GEN016

Microbiological

- Total plate count ----- Less than 5000 cfu/g-----FDA BAM
 - Molds and Yeasts ----- 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 monocytogenes ----- Negative-----FDA BAM
 - Staphylococcus aureus ----- Negative-----FDA BAM
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Ingredients Labeling: Sodium Alginate

Typical Use Level: Varies by application, but typically ranges from 0.5% to 1.0%

PROPERTIES AND INFORMATION

Nalgin™ - MV-120 is a high quality sodium alginate with superior clarity and viscosity for use in sauces, frozen foods and dry mixes. 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.

NUTRITIONAL ANALYSIS SUMMARY

Nutrient	Quantity (Dry per 100g)	Method
Calories	137*	Calculated
Total Fat	0 g	AOAC 920.177
Total Carbohydrate	68 g	21 CFR 101.9 (c)(6)/FDA
Total Dietary Fiber	68 g	21 CFR 101.9 (c)(6)(i)/FDA
Total Sugars	0 g	Per Formulation
Total Protein	<1.0 g	AOAC 942.23
Sodium	7.3 g	ICP - OES
Potassium	.1 g	ICP - OES
Iron	10 mg	ICP - OES
Vitamin D	<0.01 µg	AOAC 2002.05

*Note: Under FDA definition, alginate is a soluble dietary fiber and subject to the caloric calculations as described in CFR 101.9. However, alginate is not digested and thereby non-caloric.

Technical Service

For assistance with this or any ISI products, please contact technical service at **1-800-628-3166**.

Shelf Life & Storage

Fifty-five (55) lb., 3-ply, poly-lined paper bags. Bulk Density: 55+/-5lb./ft³. Store the product in a cool, dry environment. When using recommended storage conditions, shelf life is 12 months (1 year) in original unopened packaging. Recertify specifications after 1 year for shelf life extension.

Regulatory

The Sodium Alginate in this product meets the definitions and requirements for Sodium Alginate as set forth in FCC 10th Edition, 21 C.F.R. 184.1724 (USA) and Item A.5 of Table IV (Canada), as well as being recognized as GRAS.

Warranty

Ingredients Solutions, Inc. warrants that its products are not misbranded or mislabeled at the time they are shipped from its plant or warehouse. ISI makes no other warranties express or implied regarding its products. Application recommendations made by ISI are based on its research using specific formulations and ingredient sources and are believed to be accurate at the time of printing. However, ISI cannot guarantee the suitability of its products for a given use and suggests that customers review application suitability with a technical representative of ISI. ISI cannot warrant against possible infringement of third-party application patents and recommends that its customers review the relevant patent literature.