



### Certification of analysis

#### Sodium Polyacrylate (food grade) PAAS

**Formula:** -[CH<sub>2</sub>CHCOONa]-

**Molecular Weight:** 400-10million

**CAS No.:** 9003-04-7

**Quality Standard:** Q/RQWF001-2009

**Product Properties:**

The sodium polyacrylate with a thickening, emulsifying, shaping, stability and many other functions, it is widely used for flour thickening, flocculation sugar, frozen foods etc.

**Specification**

Items	Specification	Test Index
Appearance	White powder /granule	passed
Viscosity m Pa.s	5000-9000	6427
Loss on drying, % ≤	10	7
Sulfate( SO <sub>4</sub> ), % ≤	0.5	0.45
Arsenic(As)% ≤	0.0002	0.0002
Heavy metals(Pb), % ≤	0.002	0.002
Low polymers(below 1000), % ≤	5	5
Residue on ignition ≤	76	76
PH value(1% water solution, 25°C	8.0-11.0	10.2

**Applications examples:**

- 1.noodles and food based on flour
- 2.bean vermicell, bean noodles, bean sheet jelly
- 3.ice industry    4.meat products industry    5.cream and jam
- 6.cosmetics    7.tooth paste    8.medical
- 9.feed

Remarks: we may make special specification according to your requirements.

