



Name of Material	:	Carboxy Methyl Cellulose – CMC [E 466]
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical appearance	White to almost white, odorless, granular powder	
02	Identification	Must be comply to BP	
03	P ^H (1% w/v solution)	6.00 - 8.00	
04	Viscosity of 1% w/v solution (Spindle 3, 20 rpm at 25°C)	(1700 – 2500) cP / (8000 - 9500) cP	
05	Loss on drying	Not more than 10.0 %	
06	Total viable aerobic count	1000	
07	Escherichia coli	Must be absent	
08	Yeast and Molds	100	
09	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	

Remarks	
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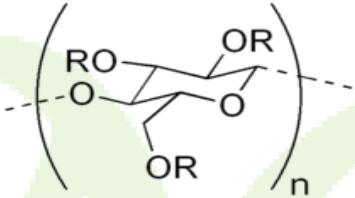
Decision	<input type="checkbox"/>	Accepted	<input type="checkbox"/>	Rejected
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Tested By

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Checked By

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Approved By

Other Related Information

Name of Material	Carboxy Methyl Cellulose – CMC [E 466]
Others Name	Carboxymethyl cellulose Cellulose gum Carmellose Tylose
Chemical Composition	 <p style="text-align: center;">$R = H \text{ or } CH_2CO_2H$</p>
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	<ul style="list-style-type: none"> - Carboxymethyl cellulose is synthesized by alkali catalyzed reaction of cellulose with chloroacetic acid. - Cellulose derivative with carboxymethyl groups bound to some of the hydroxyl groups of the glucopyranose monomers that make up the cellulose backbone. - It is often used as its sodium salt [sodium CMC] [Tylose]
Function in Food Process	<ul style="list-style-type: none"> - Used in food as viscosity modifier or thickener. - Used to stabilize emulsion in various products including ice-cream. - Used in fruit drinks. - Used in cocktail drinks. - Used in milk based products. - Used in synthetic drinks. - Used in ice cream. - It is also used in toothpaste, laxatives, diet pills, water based paints, detergents, textile sizing etc.