



## Product Specification

**AkzoNobel**  
Tomorrow's Answers Today

### AKUCELL AF0305

<b>Chemical Name</b>	<b>Cellulose Gum</b>		
<b>Appearance</b>	<b>Off-white hygroscopic powder</b>		
<b>Specification</b>	<b>Test (unit)</b>	<b>Limits</b>	<b>Method</b>
	Sodium CMC (%) dry basis	min 99.5	FCC
	Moisture(%) as packed	max 8	ASTM-D1439
	Degree of Substitution(-)	0.75 - 0.95	ASTM-D1439
	pH(-) 1% solution (25°C)	6.5 - 8.5	USP
	Viscosity*(mPa.s) 1% solution, as received	10 – 15	Akzo Nobel 02:03:01
	Sieve limit(%) retained on 35 mesh ASTM (0.50 mm)	max 0.5	Akzo Nobel 04:03:02
	Compacted bulk density (g/l)	600 - 900	ASTM-D1439
	Heavy metals(mg/kg) Total	max 10	FCC
	Heavy metals(mg/kg) Lead	max 2	FCC
<b>Notes</b>	*Viscosity is measured at 25°C with a Brookfield LV viscometer using spindle 1 at 60 rpm.		
<b>Application</b>	Food		



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**Nutritional information (per 100 grams)**

Moisture	max 8.0 g
Calories	0 kcal
Fat	0.0 g
Cholesterol	0.0 g
Sodium	approx 9.5 g
Calcium	max 5 mg
Iron	max 1 mg
Carbohydrate	0.0 g
Dietary fiber	min 85.0 g
Soluble fiber	min 85.0 g
Insoluble fiber	max 0.1 g
Protein	0.0 g
Vitamin	0.0 g

**Microbiological information**

Aerobic plate count	max 1000/g
Yeasts	max 100/g
Moulds	max 100/g
Escherichia coli	ND/g
Salmonella	ND/25 g
Staphylococcus aureus	ND/g
Pseudomonas	ND/g
Fecale streptococci	max 10/g
Sulphite reducing Clostridia	max 10/g
Clostridium perfringens	max 10/g

**Packing** Multiply paper bags with an inner poly ethylene bag

**Shelf life** 3 years from date of manufacturing provided material is stored in the original bags under dry and cool conditions

**Regulatory status** Product complies with current regulations of WHO/FAO, FDA and EC

**MSDS** Material safety data sheet available on request

**Quality assurance** HACCP  
ISO 9001  
ISO 14001  
OSHAS 18001

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<b>Application</b>	<b>Food</b>
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