

Product Name: TEXTURECEL 20000 GA NACMC Page 1/3

The following specifications apply to sealed, unopened containers stored under the recommended conditions for the duration of the shelf life.

MATERIAL DATA, PHS

MATERIAL NUMBER 12700095

MATERIAL DESCRIPTION CMC TXCEL 20000 GA BG25KG 40/P

SPECIFICATION NAME TEXTURECEL(TM) 20000 GA Sodium Carboxymethylcellulose

SPECIFICATION TYPE SALES SPECIFICATION

SPECIFICATION EFFECTIVE DATE June 2, 2023 SPECIFICATION SUPERSEDES DATE January 24, 2023

GOVERNMENT AND INDUSTRY STANDARDS:

Current FCC - Food Chemicals Codex

Current JECFA - Joint Expert Committee on Food Additives

U.S. FDA 21 CFR 182.1745

Commission Regulation (EU) No 231/2012 as amended

Current China GB 1886.232

Current USP - United States Pharmacopeia

PHYSICAL PROPERTIES, PHS

PH (1%) 6.5 - 8.5

CE-8.1

EVALUATIONS, PHS

SULFATED ASH 20.0 - 33.3 %

CE-66.1

MOISTURE (LOSS ON DRYING) <= 8.0 %

CE-7.1

VISCOSITY, PHS

VISCOSITY, BROOKFIELD, 1% 1,900 - 2,600 mPa.s

CE-5.15 LVT, SP.3, 30 RPM

Document ID 2819876 Profile 6747



Product Name: TEXTURECEL 20000 GA NACMC Page 2/3

VISCOSITY, PHS

MICROBIAL, PHS COLIFORMS ABSENT IN 1G [AB] **PASS** CE-92.1 E.COLI ABSENT PER G [AB] **PASS** CE-92.1 LISTERIA M. ABSENT PER 25G [AB] **PASS** CE-92.1 PSEUDO. AERUG. ABS IN 1G [AB] **PASS** CE-92.1 PSEUDOMONAS AERUGINOSA SALMONELLA ABS PER 10G [AB] **PASS** CE-92.1 STAPH. AUR. ABS IN 1G [AB] **PASS** CE-92.1 STAPHYLOCOCCUS AUREUS YEASTS AND MOULDS PER G [AB] <= 100 /g CE-92.1 TOTAL PLATE COUNT PER G [AB] <= 500 /g CE-92.1

COMPOSITION, PHS

DEGREE OF SUBSTITUTION NIR 0.82 - 0.95CE-28.4 **ACTIVE CONTENT** >= 99.50 % CE-55.4 SODIUM CHLORIDE <= 0.40 % CE-15.5 SODIUM GLYCOLATE <= 0.40 % CE-50.1 SODIUM (PERCENT) 6.5 - 9.5 % CE-59.5 SALT CONTENT (PERCENT) <= 0.50 % CE-15.4 ISOPROPANOL (%, RESIDUAL <= 0.50 % CE-113.2 CLASS3 SOLVENTS) [AB] METHANOL (%, RESIDUAL SOLVENTS) <= 0.30 % CE-113.2 CLASS2 [AB]

> Document ID 2819876 Profile 6747



Product Name: TEXTURECEL 20000 GA NACMC Page 3/3

This product meets all requirements outlined in 21 CFR 182.1745, the USP and FCC for sodium carboxymethylcellulose, GB 1886.232, EC Reg231/2012 and the Joint FAO/WHO Committee on Food Additives (JECFA).

When used within the EC, the label declaration E466 may be used.

This product is considered not genetically modified or derived from a genetically modified organism as defined by the EU regulations 1829/2003 and 1830/2003.

As a result of a natural process, the viscosity for Sodium Carboxymethylcellulose may decrease and moisture may increase over time. The product can still be used safely up to the indicated shelf life end date, but may need a slight dosage correction in order to give optimum performance in the final application. All parameters of the specification other than viscosity and moisture are stable and do not require reevaluation. We recommend a reevaluation of your inventory on a quarterly basis for moisture and viscosity.

Tests tagged or noted as "Audit Basis" [AB] are conducted on a frequency that is established for each test.

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