



Sodium Alginate: Proven Versatility

For many applications, Nalgin™ sodium alginate offers an abundant array of viscosity levels. Few ingredients serve as vital a role in such a wide range of important food products. Utilize this pH stable, thermally irreversible gel to meet all your thickening and gelling needs.

Trust our team of experienced technicians to recommend the right product to suit your unique formulations. Backed by Tilley Distribution, we're here to serve our customers from design to the store shelf.

Product Highlights

Packaging

25-kilo, poly-lined paper bags.
Bulk Density: 55+/-5lb./ft3.

Shelf-Life

Re-certify specifications after 1 year. Store properly sealed in a cool, dry environment.

Regulatory

21 CFR – 184.1724. Sodium alginate is approved for general use in food

Technical Service

For assistance with this or any ISI product, please contact our technical service representatives at 1-800-628-3166.

Sodium Alginates (for providing Viscosity)

Nalgin™ - ULV-F	viscosity range 50-100 cP
Nalgin™ - MV-120	viscosity range 300-600 cP
Nalgin™ - 600	viscosity range 600-900 cP
Nalgin™ - 1000	viscosity range 1000-1500 cP

Sodium Alginates (for gelling)

Nalgin™ - ULV-F (HG)	gelling range 400-600 g/cm2
Nalgin™ - HG	gelling range 500-800 g/cm2

Application and Use Levels

Bakery and Dessert Gel	...0.10 to 0.20%
Dry Mixes	...0.10 to 0.30%
Frozen Desserts	...0.10 to 0.30%
Icings	...0.10 to 0.30%
Milk Puddings	...0.50 to 0.80%
Pie Fillings	...0.25 to 0.50%
Restructured Foods	...0.75 to 1.50%
Sauces	...0.20 to 0.35%
Glazes and coatings	...0.30 to 0.50%
Syrups & Toppings	...0.10 to 0.25%
Processed Cheese	...0.10 to 0.25%
Salad Dressings	...0.10 to 0.50%
Beverages	...0.10 to 0.50%

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