

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. 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 product, please contact our technical service representatives at 1-800-628-3166.

Learn how Tilley Distribution can play a role in your company's success. Contact us at orders@tilleydistribution.com



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/cm ²
Nalgin™ - HG	Gelling range 500-800 g/cm ²

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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