

Food additives

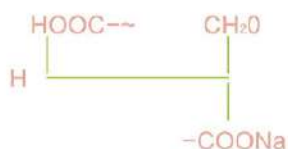
Sodium Gluconate

葡萄糖酸钠_



Molecular Formula: $C_6H_{11}O_7Na$

Structural Formula:



Molecular weight: 218.14

Characteristics: It is a white crystalline powder or granular solid, odorless. It is highly soluble in water, and the aqueous solution is clear and colorless.

Uses: Can be used as a sequestrant, stabilizer, etc. Widely used in the food industry (such as in beverages, dairy products, and baked goods to improve texture and stability), pharmaceuticals (as an excipient in some formulations), and also finds applications in industries like daily chemicals and construction.

Quality Standard: Food Grade.

Package: Plastic bag (25kg per bag); Fibre drum (net weight 25kg per drum); Ton bag.

Transportation&Storage: Store in a dry, cool, and well-ventilated place. Avoid direct sunlight and moisture. The shelf life is 2 years. It is a non-dangerous product and can be transported as a common chemical product.

分子量: 218.14

物理性质: 葡萄糖酸钠，也被称为戊羟基己酸钠，是一种白色或浅黄色结晶粉末。葡萄糖酸钠是一种常见且应用广泛的有机酸钠盐。

主要用途: 常用于食品和制药行业。在食品行业，作为食品添加剂，它起到调节口感、调节酸度、脱水、固化等作用。在制药行业，它能调节酸碱平衡，维持细胞外渗透压。

质量标准: 食品级。

包装: 25 千克 / 袋、1000 千克 / 袋。使用托盘时，20 英尺集装箱可装 24 公吨；不使用托盘时，20 英尺集装箱可装 27 公吨。

储存及运输: 避免材料与水分直接接触，保质期为 2 年。