

# Chapter 1

## Test 1: Alginate COA

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% Growlrr Foods — Gel / Alg-Um Premix COA - H3.1.1

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### Alginate Gel — Encapsulated Ca Premix COA

Field	Specification / Result / Method
<b>Product identity</b>	Gel / Alg-Um Premix — free-flowing light-beige powder; gel-forming and texture-binding premix for broth phase. <i>Packet mass:</i> 100.000000 g; use 1 packet per 10 kg run (1 g/100 g wet food pouch).
<b>Composition (per 100 g packet)</b>	Sodium alginate ..60.000000 g (viscosity 200—300 cP @ 1%) Encapsulated Ca-lactate catalyst .....39.500000 g (20% available Ca) Anti-caking (carrier q.s) ..... 0.500000 g
<b>Analytical specifications:</b>	Moisture $\leq$ 6%; pH (1% solution) 6.0-7.5; Bulk density 0.88-1.00 g/cm <sup>3</sup> ; Viscosity 200-300 cP @ 1% Sodium alginate content 60% minimum Calcium content 7.8-8.0%
<b>Contaminants / microbiology:</b>	Pb $\leq$ 2 mg/kg; Cd $\leq$ 1 mg/kg; As $\leq$ 2 mg/kg; Hg $\leq$ 0.1 mg/kg (ICP-MS). TPC $\leq$ 10 <sup>3</sup> CFU/g; Yeasts & moulds $\leq$ 10 <sup>2</sup> CFU/g; <i>E. coli</i> / <i>Salmonella</i> absent; Mycotoxins ND.
<b>Functional performance:</b>	Retort stability: Gel strength $\geq$ 300 g/cm <sup>2</sup> Bloom. Viscosity: 200-300 cP @ 1% concentration.
<b>Storage instructions:</b>	Store in sealed packaging in cool dry area away from sun-light.