



TECHNICAL DATA SHEET

Product Name: Alginate Oligosaccharides

Chemical Formula: $(C_6H_8O_6)_n$

CAS No.:9005-38-3

1. Product Description

Alginate Oligosaccharides is light yellow or yellow powder. No foreign impurities visible to the naked eye. It has the inherent taste and odor of the product, no off-flavors and no off-odors. It is oligosaccharide obtained by degradation of alginate, widely used in agriculture, plant nutrition and other fields.

2. Technical Specifications

Item	Standard Specification
Appearance	light yellow or yellow powder, with no foreign impurities visible to the naked eye; it has the inherent taste of this product and no off-flavors; it has the inherent odor of this product and no off-odors.
Alginate Oligosaccharides Content	≥90 %
Water Content	≤10 %
Water-Insoluble Substances	≤0.5 %
ph(1%)	4.0 - 6.0

3. Applications

➤ Food & Feed Industry

Natural functional oligosaccharide. Used as food preservative and immune enhancer. For animal feed, it improves intestinal health of livestock and aquatic animals, enhances immunity and reduces inflammatory response.

➤ **Agricultural Industry**

Acts as natural plant biostimulant. Promotes root development, enhances plant resistance against abiotic stresses (drought, cold and salinity), boosts nutrient uptake, improves crop yield and fruit quality. Widely applied in foliar fertilizer, root irrigation fertilizer and seed treatment.

➤ **Cosmetic & Personal Care Industry**

Moisturizing and skin-conditioning ingredient. Has antioxidant activity, scavenges free radicals, soothes irritated skin and helps maintain skin barrier function, added into serums, lotions and mask formulations.

➤ **Biotechnology Industry**

Raw material for biological research. Can be used for oligosaccharide-related biological activity study, microbial culture substrate and biological reagent development.

4. Packaging and Storage

➤ **Packaging:**

25 kg kraft paper bags with PE liner
OEM packaging available

➤ **Storage:**

Store in cool, dry, well-ventilated warehouse. Keep away from high temperature, humidity, strong acid and oxidizing substances. Sealed storage to prevent moisture absorption.

➤ **Shelf Life:**

24 months from production date under proper storage