Product Name	Bamboo charcoal powder
Product Properties	Other Names: carbon black
	CAS No.: 1333-86-4
	MF: C
	MW: 12.01
	Appearance: Dark black fine powder
	Odor: Odorless
	Detection Method: HPLC
	Purity: ≥99%
	Boiling Point: Ca. 4200 °C
	Melting Point: Sublimates at 3652 and 3697 °C
	EINECS No.: 215-609-9
Product Description	Bamboo charcoal powder is carbon black, It is an insoluble black food colouring used in
	confectionery products, icing, baked goods and ice cream. European and Canadian
	authorities approve its use as a color additive.
	plant carbon black is produced through steam activation (charring) of vegetable fibers.
	The raw materials include peat, nut shells, wood and cellulose residues. Manufacturers
	ground the activated vegetable source into very small particles before adding glucose or
	glycerin for ease of use in food. The black pigments are very stable to heat, light and pH
	range. Suppliers offer forms for both lipid and aqueous applications as a suspension.
Product Functions	1. It can absorb harmful substances, and excreted.
	2. It can regulate diarrhea caused by the symptoms do not adapt.
	3. It suppress fecal odor.
	4. It provide intestinal weak acid bacteria proliferation, and reduce harmful bacteria.
	5. It provide negative ions that can suppress the production of reactive enzymes, one of
	the causes of illness.
Product Applications	Using in rubber industry, painting, printing ink, NI-MH battery's cathode and other
	industry.
	1. Silicon Rubber: Improves silicon rubber's durability, rebound rate, and anti-distortion
	performance.
	2. Plastics Industry: Improves plastic s tenacity, strength and prevents water absorption.
	3. Coating Industry: Prevents agglomeration and drip. Thixotropic additives. Increase
	denseness and smoothness of paint.
	4. Medicine Industry: Increase denseness, floating, carrying function in medicine. It also
	can be used as the pesticide powder and anti-agglomeration, etc.