

Gellan Gum Solid Air Freshener Products

Types	Characteristic	Dosage
CAGAIR™ AFG	Hard gel, high gel strength; thermo-irreversible; stable paste without water separation under 70°C; excellent freeze-thaw resistance; optimal fragrance release; easy to operate; excellent compatibility with other ingredients.	1.0-1.5%
CAGAIR™ AFR	Elastic gel, relatively high gel strength; thermo-reversible; paste remains stable without water separation under 70°C; excellent freeze-thaw resistance; optimal fragrance release; easy to operate; excellent compatibility with other ingredients.	1.0-1.5%
CAGAIR™ AFT	Hard gel, moderate gel strength; thermo-irreversible; paste remains relatively stable under 70°C with minimal water separation; good freeze-thaw resistance; excellent fragrance release; easy to operate; good compatibility with other ingredients.	1.0-1.5%
CAGAIR™ AXW	Hard gel with high gel strength; thermo-reversible; easy to operate; good compatibility with other ingredients.	1.0-1.5%

CAGAIR Series consists of standardized air freshener powder in various specifications. Compared to traditional air freshener gel powders, the CAGAIR Series offers diverse texture plasticity, allowing customers to select different quality specifications as needed. The gel powder features excellent processing convenience and can be directly dissolved in hot water without the need for additional humectants. The resulting air freshener exhibits outstanding stability and fragrance release.

Formula

CAGAIR Series	1.0-1.5%
Flavors	3.0-5.0%
Emulsifier	3.0-6.0%
Ethanol	3.0-5.0%
Preservative	0.3%
Defoamers	0.1%
Water	to 100%



Processing

1. Slowly add the CAGAIR powder to the water, heat and stir it until boiling, and keep it in the boiling state for at least 3-5 minutes until the powder completely dissolved
2. Dissolve the preservative with water, preheat to about 70 °C, add to the above solution, stir well
3. Pre-mix emulsifier, alcohol and flavor, preheat to about 70°C
4. When the temperature of the solution in step 2 drops to about 70°C, add the solution mixed in step replenish the water to 100g, and stir it well
5. Filling, cooling, sealing.

Disclaimer

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