Product Data Sheet

Basic Info.

Model NO.
TWCMC2007303
Type
Food Emulsifier
Resource
Chemosynthesis
Property
Food Emulsifier
Appearance
White Powder
Cps
100-6000
Ds
0.7-0.9, Above 0.9
Applications
Fast Paste Food, Ice Cream, Cake, Beverage etc.
Grade
Food Grade
Coa
Available
Sample
Available
Validity
2years
Package
25kg/Bag
Shipment
Prompt Shipment
Container Loading
16tons/20gp
Transport Package
Paper/ Woven Bag
Specification
25kg/bag
Trademark
TW
Origin
China
HS Code
39123100
Production Capacity
200000tons/Year

Product Description

Product Description

Food Ingredient Sodium carboxymethyl cellulose (CMC) For Seasoning

Food grade CMC is widely used in the food industry, mainly to thicken, stabilize, retain water and enhance the taste. , It is used to make yogurt, beverages, jellies, syrups, biscuits, instant noodles, alcohol, etc.

Product Type	Purity	Degree of Subsitution (DS)	Brookfield V 1% solution
FL6	≥99.5%	0.75-0.9	
FM6			
FH6			200-500
FVH6			500-1000
FVH6/FS1000			1000-2000
FVH6/FS2000			2000-3000
FVH6/FS3000			3000-4000
FVH6/FS4000			4000-5000
FVH6/FS5000			5000-6000
FVH6/FS6000			6000-7000
FVH6/FS7000			7000-8000
FL30	≥99.5%	≥1.0	
FL100			
FL9	≥99.5%	≥1.0	
FM9			
FH9			200-500
FVH9	≥99.5%	>0.9	500-1000
FVH9/FN1000			1000-2000
FVH9/FN2000			2000-3000
FVH9/FN3000			3000-4000
FVH9/FN4000			4000-5000
FVH9/FN5000			5000-6000
FVH9/FN6000			6000-7000

THE FUNCTIONS OF CMC IN FOOD PRODUCTION:

1. Thickness: high viscosity at low concentration. It can control the viscosity during food processing, while giving food a lubricating feeling.

2. Water retention: reduce the dehydration shrinkage of food and extend the shelf life of food.
3. Dispersion stability: Maintain the stability of food quality, prevent oil water layer (emulsification), control the crystal size in frozen food (reduce ice crystals).
4. Film-forming: Form a layer of film in fried food to prevent excessive absorption of grease.
5. Chemical stability: It is stable to chemicals, heat and light, and has certain resistance to mildew.
6. Metabolic inertness: As a food additive, it will not be metabolized, and it does not provide calories in food.
7. Odorless, non-toxic and tasteless.
3. The role in the production and processing of different foods

1. CMC'S ROLE IN COLD DRINKS AND COLD FOOD (ICE CREAM):

1. Ingredients of ice cream: milk, sugar, milk, etc. can be mixed evenly;
2. Good forming performance, not easy to break;
3. Prevent ice crystals and slippery tongue touch;
4. Good gloss and beautiful appearance.

2.CMC'S ROLE IN NOODLES (INSTANT NOODLES):

1. When stirring and pressing are delayed, its viscosity and water retention are strong, and it contains water, so it is easy to stir;
2. A film protective layer is produced after steam heating, the surface is smooth and shiny, easy to process;
3. Less oil consumption for frying;
4. It can improve the strength of surface quality and is not easy to be broken during packaging and transportation;
5. Good taste, no blisters when boiling.

3. CMC'S ROLE IN LACTIC ACID BACTERIA BEVERAGE(YOGHURT):

1. Good stability performance, not easy to produce precipitation;
2. Can extend the shelf time of products;
3. Strong acid resistance, within PH range of 2-4;
4. It can improve the taste of drinks and make the entrance smooth.