

## SidleyCel™ Cellulose Gum Food Grade

### Product Description :

CAS No : 9004-32-4

SidleyCel™ Cellulose Gum Food grade is a purified cellulose gum (purity over 95%), and widely applied in the food industry. In food applications, Cellulose Gum is not only a good emulsion stabilizer and thickener, but also has excellent stability and can improve the storage time of product.

### Application :

Ice Cream, Cold drinks, dairy yogurt, frozen food, fruit juice drinks, etc.

### Product Specification

| Item  | Standard                  |
|---|---------------------------|
| Physical Form   | white or yellowish powder |
| Viscosity, mPa.s (1% Soln.)   | 500-8000                  |
| Degree of Substitution (D.S)  | 0.70-0.90                 |
| Moisture, %   | 10.0max                   |
| Purity, %   | 99.5min                   |
| pH Value  | 6.5-8.5                   |
| Particle Size   | 95% through 100 mesh      |
| Heavy metal, as Pb, ppm   | 15 max                    |
| Lead, ppm   | 3 max                     |
| Arsenic, ppm  | 3 max                     |
| Test method:<br>Viscosity measured on basis of 1% water solution, at 25Deg C, Brookfield Viscometer LVTD-I+ Type, #4spindle, 30rpm. |                           |

**Package and storage:** 25kg net in paper bag with inner PE bag. Shelf life (24 months) Store in cool, dry and ventilated warehouse. Preserve in well-closed containers.

Tel: +86-539-8328803

Fax: +86-539-8325503

Email: sales@celluloseether.com

www.celluloseether.com

