

Microcrystalline Cellulose Food Grade

1.Introduction

Name: Microcrystalline Cellulose

Product type: FW2

CAS NO. 9004-14-6

2.Characters

It is white or similar white powder, is basically cellulose and is derived from high quality wood pulp, disintegrates rapidly in water, solve in thin acid and most organic solutions.

3. Application

The product is mainly used as bonding agent, dilute agent, disintegrating agent, assist in flowing . It is a naturally derived stabilizer, texturizing agent, and fat replacer. It is used extensively in reduced-fat salad dressings, numerous dairy products including cheese, frozen desserts and whipped toppings, and bakery products.

4. Specification

Tests	Specification
PH	5.0-7.0
Water-soluble Matter(%)	≤0.24
Arsenic (mg/kg)	≤3.0
Residue on Ignition(%)	≤0.2
Loss on Drying(%)	≤7.0
The content of α-cellulose	97%~102%
Particle size (Pass 120mesh)	≥90%

5.Package

25kg per paper bag or follow customer ' s Package instructions