

Sodium Carboxymethyl Cellulose Specification And Application							
Type	Viscosity 1%	Viscosity 2%	D.S	PURITY	pH	Moisture	Application Recommendation
FH200	100-200		0.7-0.95	99.5%min	6.0-8.5	10.0%max	Juice Yogurt etc
FH500	400-600		0.7-0.95	99.5%min	6.0-8.5	10.0%max	Juice
FH2000	1500-2500		0.7-0.9	99.5%min	6.0-8.5	10.0%max	Juice, Yogurt, Instant Noodle etc
FH3000	2500-3500		0.7-0.85	99.5%min	6.0-8.5	10.0%max	Bakery, Soft Drinking etc
FH4000	3500-4500		0.7-0.9	99.5%min	6.0-8.5	10.0%max	Bakery, etc
FH5000	4500-5500		0.7-0.9	99.5%min	6.0-8.5	10.0%max	Bakery, etc
FH6000	6000min		0.7-0.9	99.5%min	6.0-8.5	10.0%max	Ice cream