

Hydroxypropyl methyl cellulose Food Grade

SidleyCel Hydroxypropyl methyl cellulose is a kind of white or slightly yellowish powder, odorless, tasteless, and non-toxic. The product can be dissolved in cold water to form a transparent viscous solution. The aqueous solution of this product has surface activity so that it has emulsification, protective colloids and relative stability. PH Stability: the aqueous solution viscosity of this product is relatively stable in the range of PH 3.0—11.0. As the product is non-ionic, and in the preparation process can be effectively purified by washing with hot water, it has a very low ash content. SidleyCel Hydroxypropyl methylcellulose products can fully meet the standards for use of medicine, food, and personal care products.

Hydroxypropyl Methylcellulose (E464)	Gelation temperature	Viscosity(mPa.s)
60HP5FG	58.0-64.0	4.6
60HP15FG	58.0-64.0	12-18
60HP50FG	58.0-64.0	40-60
60HP4000FG	58.0-64.0	3000-5600
65HP50FG	62.0-68.0	40-60
65HP450FG	62.0-68.0	360-540
65HP4000FG	62.0-68.0	3000-5600
75HP100FG	70.0-90.0	80-120
75HP4000FG	70.0-90.0	3000-5600
75HP15000FG	70.0-90.0	11250-21000
75HP100000FG	70.0-90.0	75000-140000

SidleyCel Hydroxypropyl methylcellulose(HPMC) has a unique combination of versatility, mainly reflect the following superior performance:

- Anti-enzyme properties: Anti-enzyme performance is better than starch, with excellent long-term performance.

- Emulsifying properties: It can reduce the interfacial tension and decrease the accumulation of oil droplets to get better emulsion stability.

- Reduce oil consumption: It can enhance the lost taste, appearance, texture, moisture and air characteristics due to reduce oil consumption;

- Processing advantages: It can reduce pan heating and material accumulation of equipment bottom, accelerate the production process period, improve thermal efficiency and reduce deposit formation and accumulation;

- Thickening properties: Because HPMC can be used in conjunction with starch to achieve a synergistic effect, it can also provide a higher viscosity than the single use of starch even at low dosage;

- Reduce processing viscosity: Low viscosity of HPMC can increase thickening significantly to provide an idea property and there is no need in a hot or cold process;

- Water loss control: It can effectively control the food moisture from the freezer to room temperature change, and reduce the damage, ice crystals and texture deterioration caused by frozen;

- Thermal Gelation Effects

When heated above a certain temperature, the aqueous solution of the product may become opaque, form a precipitate, and make the solution lose viscosity. But it will then turn into its original solution state after gradually cooled. The temperature of the coagulation and sedimentation occurring depends on the type of product, concentration of solution and heating rate.

Application Recommendation

Grade	Application	Reference usage
60HP5FG 60HP15FG	糕点表面糖釉 Pastry sugar glaze	0.1-0.2%
	糖果涂层 Candy coating	0.5-6.0%
	净糖霜 Net icing	0.1-0.2%
	香料油乳 Spice oil emulsion	0.5-3.0%
	香料油味道保持 Spice tasting keeping	3.0-8.0%
	裹粉(用于禽畜肉类及海产品) Wrapping powder	1.0-2.5%

	食用薄膜 Edible film	0.5-10.0%
	炸马铃薯条蘸酱 Chips dipping sauce	0.5-2.5%
	即用禽畜肉类及海产品用面糊 (液汁) Out-of-box poultry and seafood panada	0.2-0.5%
	调味料蘸薯剂 Dip seasoning agent	0.5-6.0%
60HP50FG	酒精饮料 Alcoholic beverage	0.05-0.5%
	糖果涂层 Candy coating	0.5-6.0%
	香料油乳 Spice oil emulsion	0.5-3.0%
	即用禽畜肉类及海产品用面糊 (液汁) Out-of-box poultry and seafood panada	0.2-0.5%
	调味料蘸薯剂 Dip seasoning agent	0.5-6.0%
60HD4000FG	酒精饮料 Alcoholic beverage	0.05-0.5%
	液体蛋/糖釉 Liquid egg/sugar glaze	0.3-1.0%
	干混沙拉调味料 Dry mixed salad seasoner	1.0-3.0%
	植物奶油 Vegetable cream	0.1-0.3%
65HP50FG	蛋糕 Cake	0.15-0.8%
	炸面饼团 Doughnut	0.35-0.5%
	松饼 Muffin	0.03-0.4%
	煎饼/威化饼 Wafer biscuit	0.25-0.3%
	烤馅饼皮 Baked pastry	0.2-0.4%
	巧克力乌结糖 Chocolate nougat	0.3-0.5%
	低密度糖霜 Low density icing	0.2-0.75%
	奶油冻 Custard	0.2-0.65%
	即用泡沫奶油裱花 Margarine	0.15-0.45%
	无蛋面糊 Non-egg panada	0.3-0.8%
	倒出食用的沙拉调味料 Salad dressing	0.25-0.35%
65HP450FG	马铃薯制品 Potato food	0.2-0.6%
65HP4000FG	蛋糕 Cake	0.15-0.8%
	软玉米面饼 Soft hoecake	0.0075-0.1%
	瓶装沙拉调味料/蘸薯 Bottled Salad dressing	0.3-0.4%
75HP100FG	面包 Bread	0.25-0.75%
	蛋糕 Cake	0.15-0.8%
	小甜饼 Cookie	0.3-0.4%
	松饼 Muffin	0.03-0.4%
	酒精饮料 Alcoholic beverage	0.05-0.5%
	咖啡 Coffee	0.15-0.25%
75HP100FG	冰冻雪泥 Frozen snow mud	0.05-0.3%
	颗粒悬浮 Suspension agent	0.75-1.0%
	糕点表面糖釉 Pastry sugar glaze	0.1-0.2%

	焦糖 Caramel	0.3-0.5%
	低密度糖霜 Low density icing	0.2-0.75%
	即食干酪蛋糕 Low density icing	0.3-0.4%
	水份保护层 (干粉) Water retention layer	1.0-5.0%
	无蛋面糊 Non-egg panada	0.3-0.8%
	灌装食粮 Canned food	0.2-0.5%
75HP4000FG	面包 Bread	0.25-0.75%
	巧克力饼/蛋糕 Chocolate biscuit	0.2-0.4%
	冰淇淋桶 Ice cream cone	0.2-0.4%
	小甜宝 Sweet honey	0.2-0.35%
	酒精饮料 Alcoholic beverage	0.05-0.5%
	净糖霜 Net icing	0.1-0.2%
	布丁 Pudding	0.2-0.4%
	冰淇淋/冰糕 Ice-cream	0.1-0.5%
	干酪馅料 Cheese stuffing	0.2-0.75%
	水果馅料 Fruit stuffing	0.2-0.4%
	咸辣馅料 Salty stuffing	0.2-0.5%
	罐装食粮 Canned food	0.2-0.5%
	半湿食粮 Semiwetdog food	0.1-0.2%
	倒出食用的沙拉调味料 Salad dressing	0.25-0.35%
瓶装沙拉调味料/蘸酱 Bottled Salad dressing	0.3-0.4%	
75HP15000FG	冰冻雪泥 Frozen snow mud	0.05-0.3%
	冷冻小点心 Frozen cookie	0.25-0.5%
	冰淇淋/冰糕 Ice-cream	0.1-0.5%
	即用泡沫奶油裱花 Margarine	0.15-0.45%
75HP100000FG	饼干 Biscuit	0.2-0.4%
	巧克力奶 Chocolate Milk	0.05-0.1%
	蛋奶糊 Egg milk paste	0.35-0.45%
	冰淇淋/冰糕 Ice-cream	0.1-0.5%
	布丁 Pudding	0.3-0.6%
	奶油馅料 Cream stuffing	0.15-0.4%
	水果馅料 Fruit stuffing	0.2-0.4%
	蛋/糖釉 Egg/Sugar glaze	0.75-3.2%
	罐装食粮 Canned food	0.2-0.5%
	半湿食粮 Semiwetdog food	0.1-0.2%
	瓶装沙拉调味料/蘸酱 Bottled Salad dressing	0.3-0.4%

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