

Product Description - Bakery used CMC

Description:

CMC for Ice cream is a kind of thickener, stabilizer and moisture retainer, which is widely used in the baking industry. The carboxymethyl cellulose for Bakery used can improve dough properties, optimize the baking process, improve product quality, and extend the shelf life. It is an economical and efficient food additive for bakery.



CMC main function:

The main functions for bakery used CMC is water retention, thereby preventing starch aging. Since CMC has hydrophilic groups, it can combine with water to form hydrophilic colloids.

Physical and chemical index (analysis methods are available, according to GB1886.232-2016) :

CMC Parameters:

Type	FVH9	FVH9-3	FVH8	FVH8-3	FVH8-4	FVH8-5
D.S	0.9-1.0	0.9-1.0	0.8-0.9	0.8-0.9	0.8-0.9	0.8-0.9
Viscosity (Mpa.s)	1% solution					
	1500-1800	3000-4000	1500-1800	3000-4000	4000-5000	5000-6000
Purity	≥99.5%					

