

Product Description - Beverage CMC

Description:

CMC for Beverages used is a water-soluble white powder, this cellulose gum due can widely used in Beverage industries. Due to its excellent thickening, stabilizing, suspending, and emulsifying properties, Sodium Carboxymethyl cellulose plays a crucial role in beverage production.



CMC main function:

The main functions for beverage used CMC are include thickening, suspension, emulsification, improving taste and extending shelf life.

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

CMC Parameters:

Type	FH9	FVH8	FVH9	FL10	FL50	FL100
D.S	0.9-1.0	0.8-0.9	0.9-1.0	0.9-1.0	0.9-1.0	0.9-1.0
Viscosity (Mpa.s)	1% solution			2% solution		
	300-500	1500-1800	1500-1800	5-30	30-60	100-150
Purity	≥99.5%					

