CMC

Food

General features

Carboxymethyl cellulose (CMC) is a cellulose derivative in which hydroxyl groups are replaced with carboxymethyl groups. This compound, widely used in the food industry, is renowned for its versatility and numerous applications. Here are the key characteristics of CMC:

- Hydrophilicity and viscosity: CMC is hydrophilic, which means it has a high affinity for water. This property makes it an excellent thickener.
- Film formation: CMC has the ability to form grease-resistant films, which makes it valuable for protecting food products from oxidation and contamination.
- Stabilization and bonding: CMC is known for its stabilization ability, which helps keep food products cohesive and prevent separation of ingredients.
- Water solubility: CMC dissolves easily in water, facilitating its mixing with other ingredients.
- Non-surfactant and non-foaming: it does not alter the surface tension of water and does not cause foaming.
- Sustainability: CMC is environmentally friendly and completely biodegradable.
- Emulsifier and thickener: finds use as an emulsifier in jams and sauces, as well as acting as a thickener in fruit juices.
- Resistance: CMC resists a wide range of chemical and physical agents and is stable even in the presence of putrefactive enzymes.

CMC is commonly used in the food industry as a food additive (E466). Its applications include emulsification in jams and sauces, as well as fat stabilization in ice cream.

Composition

100% carboxymethyl cellulose.

Dosage

Stabilizer in emulsions: 0.2-1%
Aqueous gels: 1-3%
Preliminary laboratory tests are recommended according to the field of use.

How to use

Preliminary laboratory tests are recommended according to the field of use.
Dissolve preferably in warm water for better dissolution.

Packaging and storage

1 kg and 25 kg bag.
Store in a cool and dry place.

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