

Product Description - Instant food used CMC

Description:

CMC for Instant food used plays a critical and diverse role in the fast food product field. Such as Instant Sauces, Instant noodles, quick-frozen food, Instant porridge/rice, etc. It can enhance the overall competitiveness of fast food products. It is one of the indispensable food additives in fast food processing.



CMC main function:

The main functions of CMC for instant food act as a thickener, stabilizer, emulsifier and water retainer, which can improve the taste, appearance storage performance and extend the shelf life of the instant food.

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

CMC Parameters:

Type	FVH9-3	FVH8-3	FVH8-4	FVH8-5	FVH8-6	FVH8-7
D.S	0.9-1.0	0.8-0.9	0.8-0.9	0.8-0.9	0.8-0.9	0.8-0.9
Viscosity (Mpa.s)	1% solution					
	3000-4000	3000-4000	4000-5000	5000-6000	6000-7000	7000-8000
Purity	≥99.5%					

