

Product Description - Milk used CMC

Description:

CMC for Milk is mainly used as a functional ingredient such as thickener, stabilizer, emulsifier, suspending agent and water retaining agent, and plays an important role in the production process of milk and related dairy products industries, such as modulated milk, yogurt, lactic acid bacteria beverages, milkshakes.



CMC main function:

The main functions for milk used CMC has a good thickening effect, making milk thicker and smoother, and improving the taste experience.

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%					

