

Product Description - Ice cream used CMC

Description:

CMC for Ice cream is used in the ice cream industry, which can improve the taste, texture and storage stability of the product. Sodium CMC as the food thickeners and food stabilizers can significantly improve the taste, stability and storage performance in ice cream production, and is an economical and efficient food additive.



CMC main function:

The main functions for ice cream used CMC can increase the viscosity of ice cream, making its texture more delicate and smooth, and reducing the formation of ice crystals

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

CMC Parameters:

Type	FH9	FVH9	FVH9-2	FVH8	FVH8-3	FVH8-4
D.S	0.9-1.0	0.9-1.0	0.9-1.0	0.8-0.9	0.8-0.9	0.8-0.9
Viscosity (Mpa.s)	1% solution					
	300-500	1500-1800	2000-3000	1500-1800	3000-4000	4000-5000
Purity	≥99.5%					

