

Product Description - Sauces used CMC

Description:

CMC for used is mainly used for thickening, stabilizing and emulsifying in sauces. Mainly used in chili sauce, tomato ketchup, salad dressing, or compound seasoning sauces. It has a good water retention ability and could improve the taste of the sauces. Meantime, it can also longer the shelf life for sauces products .



CMC main function:

The main functions for sauces used CMC has an excellent functions of thickening and stabilizing, it can precisely adjust the consistency of sauces.

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

CMC Parameters:

Type	FVH9	FVH9-3	FVH8	FVH8-3	FVH8-4	FVH8-5
D.S	0.9-1.0	0.9-1.0	0.8-0.9	0.8-0.9	0.8-0.9	0.8-0.9
Viscosity (Mpa.s)	1% solution					
	1500-1800	3000-4000	1500-1800	3000-4000	4000-5000	5000-6000
Purity	≥99.5%					

