

Product technical data sheet

MIDFED FA2000

MIDFED FA2000 is a high viscosity Carboxymethyl Cellulose designed for application in food industry. This material is dispersible in cold and hot water.

Specification

Viscosity (1%) : 1800-2200 c.p.
Viscosity at 25°C (Brookfield LV)
DS : 0.75-0.9
Humidity : max 8%
Purity : min 99.5%
pH : 6.5 – 8.5

Packaging

MIDFED FA2000 is packed in FFS three layer Polyethylene bags. Net weight is 20 kg. We recommend emptying the bags from the bottom. The empty bags can be recycled or burned.

Application

Food grade CMC is widely used in Food Industry as thickener, stabilizer, moisture sustainer and emulsifier to improve taste. It is used in making yoghurt, beverage, jelly, syrup, cookies, instant noodles and inebriant.

Safety instructions, Storage and Shelf Life

Like many industrial processed powdery materials, Carboxymethyl Cellulose dusts are combustible and can cause dust explosions. Dust formation must be avoided or kept to a minimum. Care should be taken to prevent ignition from heat, spark, open flames or hot surface. In unopened bags, under cool, dry condition in original packaging, MIDFED FA2000 can be stored for at least 2 years. In opened bags, the moisture content of MIDFED FA2000 will be influenced by the air humidity.