

Adaptive temperature of cellulose CMC

Detail Introduction :

Cellulose CMC is a carboxymethyl cellulose salt, widely used in food, cosmetics, petroleum, pulp and other fields. Among them, cellulose CMC is mainly used as a thickener, emulsifier and stabilizer in food. Let's look at the adaptation temperature of cellulose CMC.

When cellulose CMC is used in food, its adaptation temperature depends on its grade, and different application fields are also different. For example, cellulose CMC will solidify during cooling, so it works well when used in cold drinks or at low temperatures. However, at high temperature, the solubility of cellulose CMC decreases, and the thickening effect decreases accordingly. Therefore, the use of cellulose CMC in cold drinks or fried foods may cause quality problems.

With the different grades of cellulose CMC, its adaptation temperature is also different. Generally speaking, low-grade cellulose CMC is more suitable for use in low temperature environments, while high-grade cellulose CMC can maintain stability at higher temperatures. At the same time, the adaptability of different cellulose CMCs in acid-base, salt, sugar and other environments is also different. Therefore, when using cellulose CMC, a reasonable choice should be made according to different needs and conditions of use.

The above is the adaptation temperature of cellulose CMC. I hope it can help you in the adaptation temperature of cellulose CMC. The above content can be viewed when necessary.