

# Reasons why cellulose CMC is used in acidic milk drinks

## Detail Introduction :

Cellulose CMC has the advantages of not increasing the viscosity of beverages, preventing whey precipitation, and improving the structure of yogurt. Let me explain why cellulose CMC is used in acidic milk drinks. Cellulose CMC can be made into many auxiliary reagents, such as stabilizers commonly used in the yogurt beverage industry. As a stabilizer for lactic acid beverages, CMC has good anti-sedimentation effect and certain thermal stability. Acidic milk drinks are favored by consumers because of their unique taste and nutrition. In foreign countries, pectin is mainly used as a stabilizer, while CMC is commonly used in China. Generally, CMC solution has pseudoplasticity, and the viscosity decreases with the increase of shear rate, which is beneficial to the production process such as stirring, homogenization, and transportation. When the shear force stops, the viscosity can be restored, which can make the product have good properties. Sedimentation and shear thinning also facilitates product release.

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