

Food Grade HPMC

CAS NO.:9004-65-3

Food grade Cellulose gum is a unique food ingredient ,food grades are a range of high quality hydroxypropyl methyl cellulose (E464) and methyl cellulose (E461)products. They are produced in a specialized production plant in Bohai New District where plant-based raw material is turned into these special food ingredients.

Food Grade Hydroxypropyl Methylcellulose (HPMC) is a non-ionic water soluble cellulose ether Hypromellose, targeted for the food and dietary supplement applications.Food Grade HPMC is an polymer with moderate hydroxypropyl substitution. It is commonly used as thickener, binder, and suspension aid in applications that require food grade material including adhesives and coatings.

Food grade Hydroxypropyl Methylcellulose HPMC products are derived from natural cotton linter and wood pulp, meeting all the requirements of E464 along with Kosher and Halal Certifications.

Food grade HPMC is in compliance with FDA, EU and FAO/WHO guidelines, is manufactured in compliance with GMP standard, retaining FSSC22000 , ISO9001 and ISO14001 certifications .

1.Chemical Specification

HPMC Specification	60E (2910)	65F (2906)	75K (2208)
Gel temperature (°C)	58-64	62-68	70-90
Methoxy (WT%)	28.0-30.0	27.0-30.0	19.0-24.0
Hydroxypropoxy (WT%)	7.0-12.0	4.0-7.5	4.0-12.0

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Viscosity(cps, 2% Solution)	3, 5, 6, 15, 50, 100, 400,4000, 10000, 40000, 60000,100000,150000,200000
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Product Grade:

HPMC Food Grade	Viscosity(cps)	Remark
HPMC E5 FG	4.0-6.0	Hypromellose 2910
HPMC E6 FG	4.8-7.2	
HPMC E15 FG	12.0-18.0	
HPMC E4M FG	3200-4800	
HPMC F50 FG	40-60	Hypromellose 2906
HPMC K100 FG	80-120	Hypromellose 2208
HPMC K4M FG	3200-4800	
HPMC K100M FG	80000-120000	

3. Application

Food Grade HPMC is a hydroxypropyl methylcellulose (HPMC) thickener with low substitution. It is a water-soluble cellulose ether polymer. It offers gelation,

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reversible gelation with heating and elastic to brittle viscosity builder. It improves adhesion, spreadability, homogeneity and rheology control. It possesses wet tack, fast dry properties and prevents friction through high lubricity. HPMC Food Grade finds application in soft gelling in a broad range of coatings. It improves workability, stability and water retention in formulations. It is food contact compliant.

Food grade HPMC can be directly applied to food not only as emulsifier, binder, thickener or stabilizer, but also as packing material .

a) Thermal gelation and water retention of HPMC blocks oil absorption into food and moisture loss during frying, providing a fresh and crisp taste . Moreover, these properties aids in gas retention during baking for increasing baked volume and improving texture .

b) In molding food, the excellent lubricity and binding strength will improve its moldability and shape retention .

Application field	Advantage
Ice-cream	Reduction of the ice crystal growth
Formed products	Water retention and texture improvement, keeps the shape during
Mayonnaise and dressings	Thickening, stabilization and reduction of the fat and egg content
Sauces	Optimization and control of the viscosity
Deep-frozen products	Reduction of the growth of ice crystals during freezing and thawing
Creams and foams based on vegetable oils	Stabilization of the whipped product, higher volume
Fried and crumbed products	Reduction of fat absorption, improvement of the adhesive properties

Gluten free products	Substitution of the wheat gluten, high volume, extended stability
Coatings	Protection against external influences (oxidation, abrasion), improvement of the appearance, free flowing powders and granulates
Bakery products	longer freshness and sappiness, improved texture, higher volume
Dietetic products	Reduction of the fat and egg content



4.Packaging

The standard packing is 25kg/drum

20'FCL: 9 ton with palletized;10 ton unpalletized.

40'FCL: 18 ton with palletized;20 ton unpalletized.