

Benecel™ Modified Celluloses

The right hydrocolloid helps deliver a product with the desired eating quality and texture. Modified celluloses are plant-derived, specialty stabiliser commonly used in dairy, sauces, bakery, meat and vegetarian applications.

Unique Properties:

- Thermo-reversible gelation
- Viscosifier
- Low surface tension in solution
- Clear in solution
- Emulsion and foam stabilisation

Benecel™ Range:

- Methylcellulose (MC and MX)
- Hydroxypropyl methylcellulose (HPMC)
(subject to applications and desired viscosity)

Applications:



Meat & Plant-based Meat Alternatives

- Give excellent integrity during cooking
- Hold shape and improve binding at cold and warm temperatures
- Provide firm “bite” and meat-like texture
- Retain moisture



Batters & Breading

- Reduce oil pickup
- Maintain oil quality longer
- Less batter “blow-offs” during frying
- Keep batter crisp while holding



Gluten-free Bakery

- Provide structure to hold CO2 during baking
- Add volume
- Improve crust and crumb
- Improve eating quality



Sauces & Fillings

- Provide warm bite and texture
- Prevent boiling out during cooking
- Ensure the bake stability of bakery filling



Whipped Cream & Topping

- Stiffer foams
- Syneresis control