

REF. LF10095

GENERAL CHARACTERISTICS

Physical aspects	White to cream powder
Organoleptic aspects	Odourless and tasteless
Origin	Obtained from pure cellulose, principle constituting the solid part of plants, reduced to powder
Chemical status	Methyl ether of cellulose Molecular weight ranging from 20,000 to 380,000 Chemical formula: $C_6H_7O_2(OR_1)(OR_2)(OR_3)_n$ - with R_1 , R_2 , et R_3 can be H ou CH_3 ou $CH_2 CH_3$

DESCRIPTION

Function / Properties

- Zero caloric value
- Methylcellulose is non-ionic
- Soluble in cold water but insoluble in hot water. This gives methylcelluloses a unique property for food texturizers: they gel when hot.
- Insoluble in pure organic solvents
- Gels and swells when hot between 50 - 80 ° C
- Thermoreversible: becomes liquid again upon cooling
- Hygroscopic
- Non-ionic
- Stable at pHs ranging from 3 to 10
- Better resistance to attack by microorganisms compared to gums
- Compatible with most gums - synergy with certain starch derivatives
- To disperse the product without lumps, pre-mix the methylcellulose with other dry ingredients.
- Disperse and mix in hot water brought to 80 ° C then maintain stirring at room temperature until a gel forms.
- To recover a liquid solution, cool the solution by adding ice water or place in a tray of ice water or let cool slowly.
- To increase the viscosity of your gel, simply increase the dosage and vice versa.
- Economical:
 - The thermoreversibility character allows the product to be recovered for later use
 - No loss of frying oil because it will be less absorbed by the products thanks to the barrier effect of methylcellulose
 - In addition, the structure of the products being reinforced during frying, the oil remains clean and reusable
- Replaces certain major allergens:
 - Replaces gluten
 - Replaces eggs in meringues, macaroons, marshmallows, financier

APPLICATIONS			
Type of application	Dosage	Mode of action	Results
Breaded products	1%	Protective barrier	Reduces oil absorption and improves yield
Croquettes	0.1 – 0.5%	Protective barrier Binding action Stabilizing	Preserves the feeling of warmth in the mouth
Extruded products	0.4 – 3%		Maintains structure
Aerated products	0.2 – 0.5%		Stabilizes the aerated structure during heat treatment
Donuts, donuts and fried pasta products	0.1 – 0.25%	Protective barrier Strong water retention Strong water retention + hot gelation Good synergy with starches, water retention + gelation at Hot Water retention	Water retention + reduction of oil absorbed
Fillings (pastry creams, pies etc.)	0.1 – 1%		No overflow of the filling during cooking
Gluten free products	0.1 – 0.5%		Replaces the glutinic network by providing elasticity and volume. Improves mold release
Waffles and pancakes	0.1% - 0.3%		Creams are heat stable, creamy in texture at room temperature and airy
Pastry creams	0.5%		Secondary emulsifier
Yellow dough products (cakes, muffins, etc.)	0.1 – 0.5%		Volume increased
Frozen dairy products	0.1 – 0.5%	Water retention	Reduces the formation of ice crystals, improves creaminess
Soups, sauces and emulsions	0.15 – 0.3%	Reduces surface tension Synergy with other hydro colloids and thickeners already present	Stabilizes emulsions (water / oil) Improves creaminess and consistency, cooking stable.
Fruit mousse	Up to 40g / kg of fruit puree	Stabilize	Improves and stabilizes the abundance of fruit mousse

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2 Processed fruit and vegetables 04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4 Fruit and vegetable preparations - excluding products covered by 5.4 Decorations, coatings and fillings 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5 Jam, jellies and marmalades and similar products 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets 05.3 Chewing gum 05.4 Decorations, coatings and fillings , except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations	Quantum Satis (Group I – Additives)
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I - Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additives)
Non exhaustive list – For others applications, it is your responsibility to check that it complies with regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	Max 10 % *
Sulfated Ashes	Max 1.5 % *
pH	5 – 8 *
Viscosity (2% in water, at 20°C)	3500 – 5600 cP
<u>Heavy metals</u>	
Lead	Max. 2 ppm *
<u>Microbiological specifications</u>	
Total plate count	Max 500 cfu/g
Yeasts	Max 500 cfu/g
Moulds	Max 500 cfu/g
Listeria Monocytogenes	Max 100 cfu/g
Bacillus Cereus	Max 100 cfu/g
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	0 kcal / 0 kJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	0 g
- Sugars	0 g
Dietary fibres	93.5 g
Proteins	0 g
Salt	0.975 g
Minerals	
- Sodium	390 mg
- Chlorure	610 mg
- Iron	15 mg



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

ALLERGENS		
	Voluntary Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.

DIET		
	Suitable for	Certified
Halal	X	X
Kasher	X	X
Vegetalian	X	
Vegetarian	X	



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PACKAGING /STORAGE	
Packaging	1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg)
Storage conditions	Protected from humidity and heat in closed packaging. Protected from light
Shelf life	3 years in its original packaging

ARTICLE CODE 1Kg ⇒ 10095

We reserve the right to modify this data according to the evolution of our products.

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