

Cellulose gum

A highly purified stabilizer with thickening properties for a range of neutral and low pH applications



Solutions for neutral and low pH applications

Cellulose gum

Cellulose gum, also known as CMC or carboxymethylcellulose, is a food ingredient derived from cellulose, the most abundant organic compound on earth.

Cellulose is found in the cell walls of all plants and is typically the biggest source of insoluble fiber in fruits and vegetables. Cellulose gum is often used in foods and beverages to create texture and improve mouthfeel, as well as to retain moisture and stabilize recipes.

We're a global leader in cellulose gum and other cellulose derivatives such as methylcellulose and hydroxypropyl-methylcellulose. Our products have helped enable some of the most popular food trends with flexitarian, plant-based and gluten-free recipes.

Key benefits of cellulose gum

- Adds viscosity
- Creates texture and improves mouthfeel
- Retains moisture
- Stabilizes recipes

Aligned with trends - how we help



Plant based applications

Cellulose gum has helped enable some of the most popular flexitarian and plant-based food trends through its ability to add viscosity, bind water and stabilize drinks.



Digestive health

Cellulose gum is especially useful in food applications for patients with dysphagia.

Sustainability



Our **SUSTAINABLE SOURCING** efforts include sourcing from suppliers that manage the forest responsibly



Our cellulose gum supports at least three of the United Nations Sustainable Development Goals:





Global supplier of high-quality hydrocolloids

DuPont Nutrition & Biosciences has over 60 years of experience as a global supplier of high-quality hydrocolloids, each tailored to our customer's individual performance requirements.



Solution capabilities

- Industry leading Food & Beverage application scientists ready to create customer specific solutions drawing from a uniquely broad ingredient and technology portfolio
- Tailor made functionality to optimize reactivity with each application



Reliable global network

- World-class Quality Management System to secure highest levels of quality and food safety
- With offices, research centers and manufacturing facilities worldwide, DuPont has the network to provide you with the necessary support



Committed innovation partner

- Fundamental research and application development are in our core DNA
- Our scientists are equipped with state-of-the-art facilities and expertise necessary to analyse products and data, develop prototypes and make appropriate recommendations
- Unique knowledge regarding dysphagia mechanisms and treatment



Customer proximity

- DuPont has application experts and labs in all major markets
- Global reach of direct sales force

Applications and range

Product	Functions	Benefits	Application
WALOCEL™	<p><i>Binds water and provides texture while maintaining freshness.</i></p> <ul style="list-style-type: none"> • Texturizes, thickens and stabilizes • Controls the rheology/viscosity of aqueous food formulations • Provides high water-binding capacity and reduces syneresis • Provides excellent freeze-thaw stability • Contributes film-forming properties that enhance mouthfeel and can be used to create barriers 	<p>Compatible with other hydrocolloids.</p> <p>Soluble in cold and hot water.</p> <p>Odorless, with no impact on flavor or color.</p> <p>Protects against the effects of heat.</p> <p>Stabilizes solids during heating.</p> <p>Prevents phase separation</p>	<p>Neutral pH applications including:</p> <ul style="list-style-type: none"> • Bakery • Beverages • Culinary • Dairy • Frozen desserts • Meat, poultry and seafood • Plant-based food • Soups • Sauces
CLEAR+STABLE™	<p><i>The clear choice for food and beverage stability.</i></p> <ul style="list-style-type: none"> • Thickens • Provides protein protection in acidic dairy or plant-based products • Stabilizes acidified beverages, sauces and other products • Prevents turbidity, flocculation, sedimentation and phase separation 	<p>Excellent clarity in low pH beverages.</p> <p>Neutral taste.</p> <p>Helps maintain the stability of acidic products throughout their shelf life</p>	<p>Low pH/acidic applications including:</p> <ul style="list-style-type: none"> • Dairy beverages • Wine • Drinks • Sauces

ASK US FOR

Product information samples - Formulation support - Creative concept ideas

