



PURICEL® Powdered Cellulose - Baking Applications

THE MOST VERSATILE DIETARY FIBER PROVIDING UNLIMITED FUNCTIONALITY IN BAKING APPLICATIONS

PURICEL® is an ideal food ingredient. It is colorless, odorless, flavorless, yet highly functional, while adding 99% dietary fiber and zero calories to baked products. PURICEL® products improve the characteristics of bread and baked goods. PURICEL® increases the fiber content of formulated foods and reduces caloric content while retaining moisture.

PURICEL® is a highly functional baking ingredient providing properties such as Non-Caloric Solids/Bulking Agent characteristics, Binding and Thickening, Anti-Caking, Anti-Sticking Extrusion Aid, and enhancing volume and dimensional Stability. PURICEL® can increase volume and improve bread yield while the baked good remains fresher and softer for longer. Crispiness and resistance to breakage in firm baked goods, such as cookies and crispbread products, is enhanced.

PURICEL® offers a Vegan suitable and Gluten-free ingredient declaration.

TYPICAL CHARACTERISTICS

GRADE	BULK DENSITY (Lbs/ft ³)	WATER RETENTION (g/g)	MESH SCREEN ANALYSIS		
			>40	<100	<200
PC60F	10.5-12.5	9.5	≤0.1%	≥85%	≥35%
PC400F	14.0-17.0	5.5	≤0.1%	≥90%	≥55%
PC1000F	19.0-22.0	3.0	≤0.1%	≥97%	≥80%



Certified SQF & ISO 9001: 2015 With Design

Innovating Cellulose Technology Daily