



PURICEL® Powdered Cellulose - Anti Caking Applications

PROVIDING UNLIMITED FUNCTIONALITY IN DAIRY APPLICATIONS

PURICEL® utilized as an anti-caking agent is superior in the manufacturing of shredded and grated cheeses. PURICEL® is effective as an anti-caking agent in shredded/grated cheeses, dry seasonings, spices, soups, and mixes. PURICEL® prevents the formation of lumps (caking), improves flowability and enhances packaging and manufacturing efficiencies.

PURICEL® offers a two types of anti-caking agents: 100% Cellulose or Cellulose/Starch/Natamycin blends.

PURICEL® can be used in dairy products such as cheese, yogurt, and slimming drinks. PURICEL® is used to improve the product's physiological and sensory properties. PURICEL® increases fiber content, reduces caloric content, improves viscosity, and limits syneresis.

PURICEL® offers a Non GMO, Vegan 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