



PURICEL® Powdered Cellulose - Meat Applications

THE MOST VERSATILE DIETARY FIBER PROVIDING UNLIMITED FUNCTIONALITY IN MEAT APPLICATIONS

Cellulose is the building block of all plant structures. Plants are the most abundant source of complex carbohydrates in the world. PURICEL® is produced entirely from a completely renewable resource: trees.

PURICEL® is an ideal food ingredient; It is colorless, odorless, flavorless, yet highly functional, while adding 99% dietary fiber and zero calories. PURICEL® is economical, improves yield, and is an excellent cost effective ingredient for meat extension.

PURICEL® formulations and unique blends can be engineered specifically for your application including Hamburgers, Meatballs, Taco Meat, Pizza Toppings, Sausages, Smoked Meats and Chili.

PURICEL® provides dimensional stability during freezing and cooking, improves moisture and oil retention in meat, and reduces fats. PURICEL® also improves texture and provides the desired mouthfeel.

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