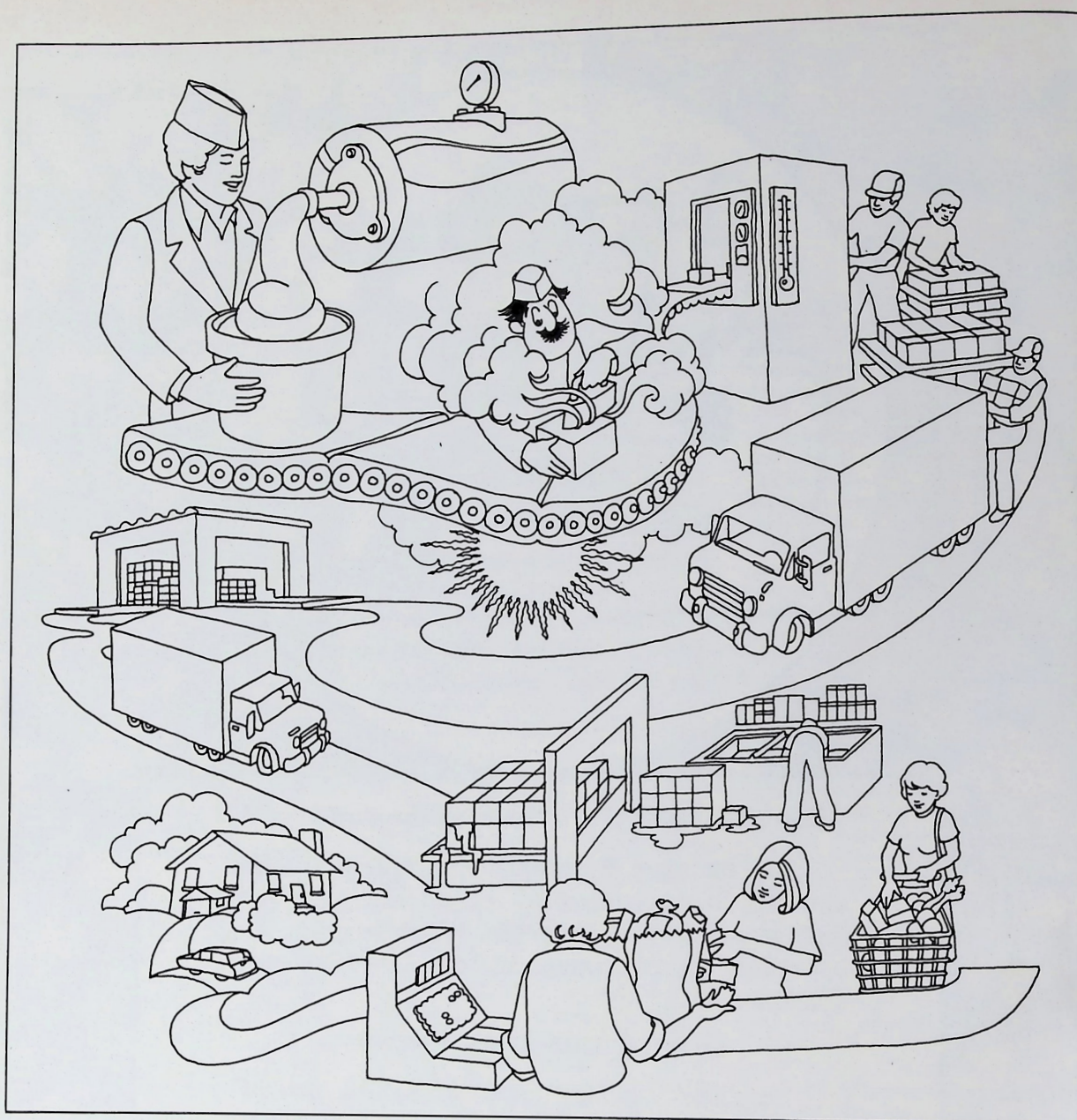




Avicel® Protects Texture. From Extrusion to Customer.

HEAT SHOCK can ruin the texture of your frozen dessert ...

and lower the shelf life of your product. Heat shock? It's the result of how many times your product is subjected to freeze-thaw cycles ... from the time you make it until the ultimate consumer enjoys the last spoonful.

Avicel can help eliminate heat shock problems, maintaining your original quality ... and extend shelf life. Avicel is a microcrystalline cellulose product that retards the growth of ice crystals in frozen desserts. It

protects body and texture without adding unwanted flavors ... and enhances the product life of your frozen desserts. Want more information?

Contact your Avicel Technical Representative, your Stabilizer Manufacturer or FMC Corporation, Food and Pharmaceutical Products Division, 2000 Market Street, Philadelphia, PA 19103, (215) 299-6460.

® Avicel — FMC Trademark

FMC

Find out how **Avicel**[®] microcrystalline cellulose can improve your product

Functionality:

- ☐ Cling and flow control
- ☐ High temperature emulsion stability
- ☐ Ice crystal control
- ☐ Tableting binder
- ☐ Improved body and texture
- ☐ Foam stability
- ☐ Syneresis control
- ☐ Flow aid and carrier
- ☐ Thickener and gelling agent
- ☐ Suspending agent
- ☐ Non-nutritive filler
- ☐ Extrusion aid

Applications:

- ☐ Heat stable dressings
- ☐ Frozen desserts
- ☐ Whipped toppings
- ☐ Low calorie foods
- ☐ Food tablets
- ☐ Sauces and gravies
- ☐ Suspension of food solids
- ☐ Extruded snacks
- ☐ Formed foods

Call or write us for technical
data and formulations:

FMC Corporation
Food and Pharmaceutical
Products Division
2000 Market Street
Philadelphia PA 19103
215-299-6440

