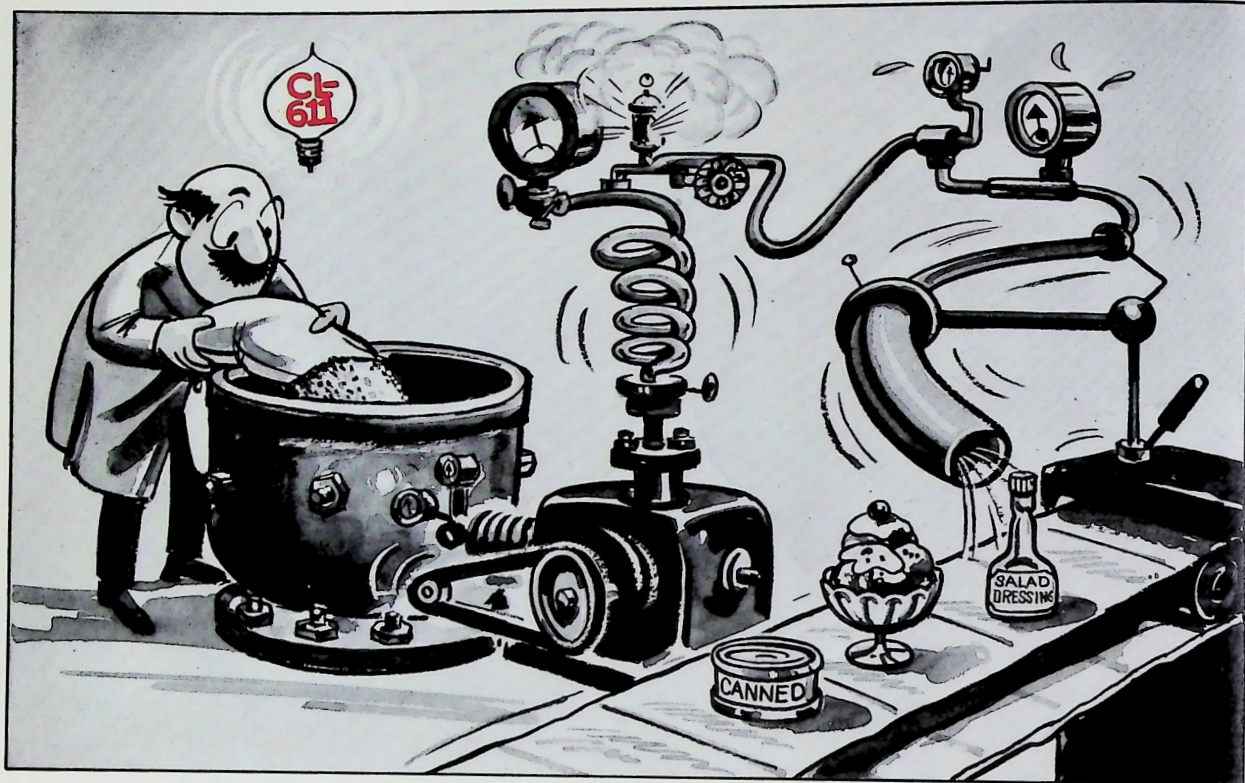
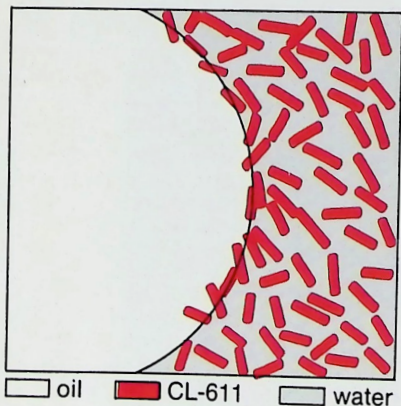


We have a new idea!



A unique stabilizer consisting of submicron cellulose crystallites



A new and better solution to the problem of stabilizing emulsions is Avicel® CL-611 cellulose gel. And, it works under the most difficult formulating, processing and distribution conditions.

Avicel CL-611 is FMC Corporation's newest addition to its growing family of problem solving cellulose gels. Its higher colloidal content, and its ease of dispersion, demonstrate improved efficiency with lower viscosities, and smoother more pourable body than other Avicel MCC products.

Avicel colloidal gels contain submicron cellulose crystallites which disperse freely into the aqueous phase of food formulations and, depending on the type of Avicel, can stabilize, thicken, suspend, or gel. Because these insoluble cellulose particles have a simultaneous affinity for both oil and water, many will locate in the oil/water interface surrounding and

stabilizing the oil globules, as well as stabilizing the aqueous phase.

The microcrystalline cellulose particles are stable to shear, freezing, and will not even retrograde in low pH systems requiring sterilization. The excellent stabilizing properties of microcrystalline cellulose have been amply demonstrated in such products as canned meat spreads, whipped toppings and frozen desserts. New CL-611 improves these demonstrated microcrystalline cellulose properties.

For more information, contact your Technical Representative or write to FMC Corporation, Food and Pharmaceutical Products Division, 2000 Market Street, Philadelphia, PA 19103. Phone (215) 299-6460.

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

