

Production of Crosslinked Sodium Carboxymethyl Cellulose.

Cross-Linked CMC Manufacturing Industry.

Description:

Production of Crosslinked Sodium Carboxymethyl Cellulose. Cross-Linked CMC Manufacturing Industry. Cross-Linked Sodium Carboxymethyl Cellulose Manufacturing Project.

Croscarmellose Sodium or Modified Cellulose Gum

Cross-linked sodium carboxymethyl cellulose is also known as croscarmellose sodium or modified cellulose gum. Cross-linked sodium carboxymethyl cellulose is semi synthetic polysaccharide that consists of glucose monomer chains which form a major component of plant cell walls and fibres. Crosslinked sodium carboxymethylcellulose (CMC), croscarmellose, is prepared by the reaction of Na-CMC with acids. Croscarmellose is used as dietary supplements, sweetener tablets, and medicines. The chapter provides nutritional properties of crosslinked sodium CMC.

Cross-linked sodium carboxymethyl cellulose is manufactured by acidifying an aqueous suspension of sodium carboxymethyl cellulose and heating the suspension to achieve cross-linking. The product is then washed and dried. It is also produced during the manufacture of sodium carboxymethyl cellulose by lowering the pH and heating to cause cross-linking. Cross-linked sodium carboxymethyl cellulose is used in tablets of table-top sweeteners and dietary food supplements, as it facilitates disintegration in aqueous solutions, with a maximum level of use of 30 g/kg. It is also widely used as an excipient in pharmaceutical applications.

Uses:

Cross-linked sodium carboxymethyl cellulose is used in tablets of table-top sweeteners and dietary food supplements, as it facilitates disintegration in aqueous solutions, with a maximum level of use of 30 g/kg. It is also widely used as an excipient in pharmaceutical applications.

Cross-linked sodium carboxymethyl cellulose is used in food as an emulsifier to maintain a uniform mixture between two or more unblendable mixtures. A mixture of oil and water. Used in many products including pasteurised products, ice-creams, cheeses, dairy products, batters, baked emulsions and spreads, breakfast cereals, and bakery goods.

For more details download PDF file.

Keywords: Cross-Linked CMC Manufacturing Industry, Croscarmellose Sodium or Modified Cellulose Gum, Cross-Linked Sodium Carboxymethyl Cellulose, Uses of Cross-Linked Sodium Carboxymethyl Cellulose, Application of Cross-Linked Sodium Carboxymethyl Cellulose, Process for Producing Sodium Carboxymethylcellulose, Production of Croscarmellose Sodium, Production of Crosslinked Sodium Carboxymethyl Cellulose, Cross-Linked CMC Manufacturing Industry, Cross-Linked Sodium Carboxymethyl Cellulose Manufacturing Proj

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