



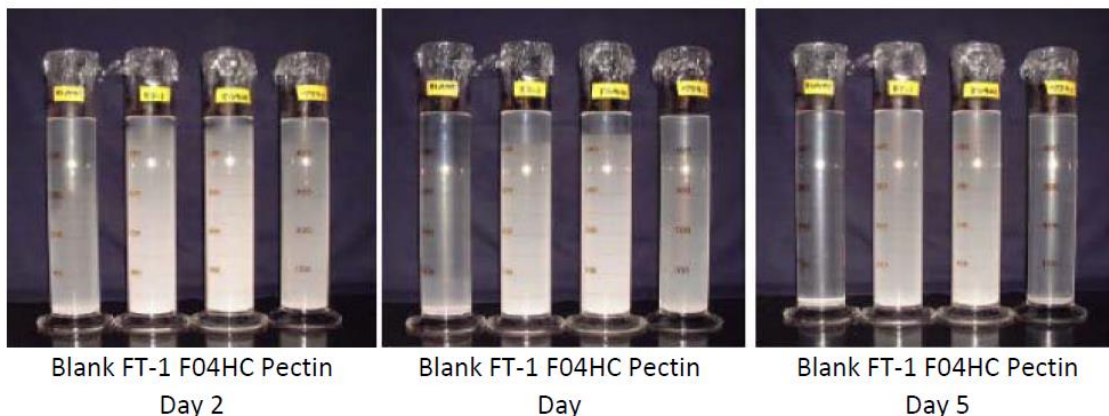
Calcium Dispersion Stability of Sunrose® (CMC) SUNROSE FT Series

Sunrose® FT Series (CMC) offers **excellent, stable dispersion of milk proteins under acid condition, as required** for lactobacillus beverages. Listed below are some examples. Sunrose® FT Series also offers excellent calcium dispersing stabilization for calcium-fortified beverages, making it ideal for a various calcium-fortified or calcium-enriched milks and beverages.

Testing method

- 1) Prepare a 0.2% dispersant solution using CMC (FT-1 or F04HC) in a 500ml beaker; repeat with pectin (Unipektine AYD-31 manufactured by UTFI).
- 2) Add 0.1% calcium carbonate (food additive manufactured by Wako Pure Chemical Industries) into each solution created in step 1, and mix by agitating for about 15 minutes at 8,500 to 9,500rpm using the T.K. Homo Disper (manufactured by PRIMIX).
- 3) Immediately transfer the solution to a graduated cylinder and visually confirm the stability of dispersion for five consecutive days (stored at room temperature).

Evaluation results



Sunrose FT Series shows **outstanding calcium dispersion stability** compared to pectin.

For more details on our products, please contact:

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