



Technical Information

Water-insoluble sodium carboxymethyl cellulose SUNROSE® S L D SERIES

- Improving the quality of meringue -

Sunrose SLD is a slightly carboxymethylated cellulose; this type of CMC presents properties of both powdered cellulose and CMC. The carboxymethylated portion of SLD absorbs water and swells (gelling, because of its water-insoluble characteristics). It is effective in the meringue to improve the processability and higher quality.

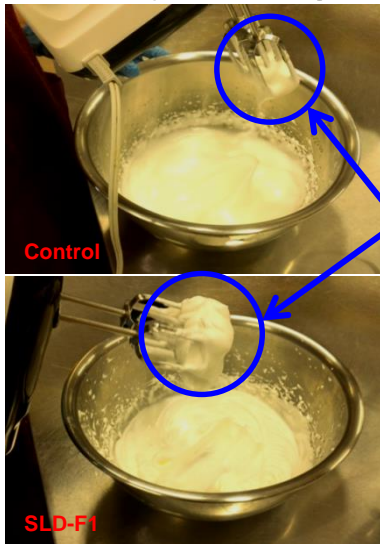
OMETHOD

Ingredients	Control	SLD-F1
Egg white	100.0g	100.0g
Sugar※	60.0g	60.0g
SLD-F1※	-	2.0g

- ① Pre-mixing the ※ingredients
- ② Adding ① to the egg white
- ③ Combine with a mixer , Watch the processability.
- ④ Put them on filter paper. Watch the appearance and prevention of syneresis.

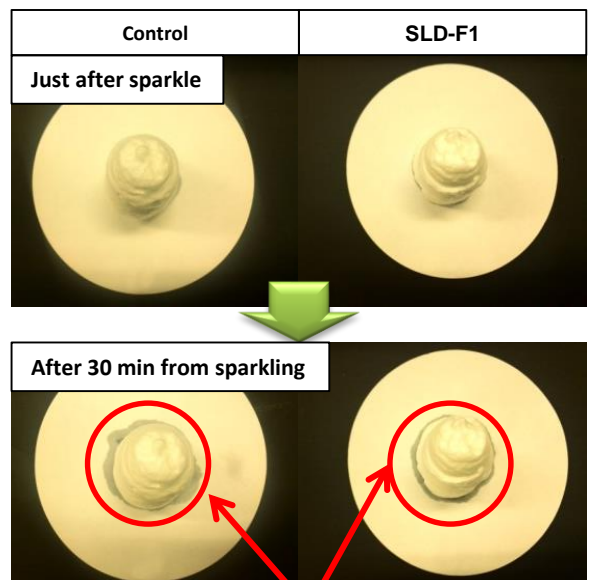
ORESULTS

Processability (after mixing in for 7mins)



Due to the addition of SLD-F1, the egg whites sparkle sooner

• Appearance after making meringue



Due to the addition of SLD-F1, It's prevention of syneresis occurred.

Effect on meringue

- Sparkles earlier in the processing of meringue
- Maintains moisture , prevention of syneresis , and keeps shapes of meringue