

# Water-insoluble sodium carboxymethyl cellulose Sunrose® SLD Series

# - Improving preparation of fried Chinese dumpling -

Sunrose® SLD is slightly carboxymethylated cellulose; this type of CMC combines properties of both powdered cellulose and CMC. Because portion carboxymethylated absorb and retain water, Chinese dumpling fillings with gelatin soup that contain high moisture content remain moist. It also stops moisture from migrating to the wrapper, which helps prevent the wrapper from tearing off while cooking (frying).



## Mixing example (add to gyoza filling) Recommended

Raw ingredient	1 2		3
Minced pork	15.00 15.00		15.00
Granular vegetable protein	1.80	1.80	1.80
Water to reconstitute	3.60	3.60	3.60
Chicken stock	1.48	1.48	1.48
Grated garlic	1.20	1.20	1.20
Soy sauce	0.90	0.90	0.90
Sesame seed oil	0.60	0.60 0.60	
Grated ginger	0.90	0.90 0.90	
Black pepper	0.02 0.02		0.02
Cabbage	25.20 25.20		25.20
Onion	7.20 7.20		7.20
Chinese chive	1.50	1.50	1.50
Potato starch	0.60	0.06	0.60
Gelatin soup*	40.00	40.00	40.00
SLD-F1	-	0.50	2.00

\*Gelatin soup

12 grams of filling per gyoza wrapper

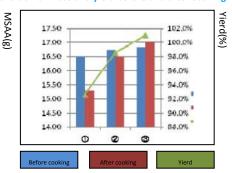
Raw ingredient	Mixture
Chicken stock	2.40
Powdered gelatin	1.60
Water	36.00

#### **Operational and sensory evaluation**

	1	2	3
Filling preparation	3	3	3
Molding/shaping	3	3	3
Firing (cooking)	2	4	5
Texture	4	4	3

Evaluated on a scale of one to five (highest: 5, lowest: 1)

#### Transition of mass and yield before and after cooking



# **Benefits of adding SLD**

- Preparation is facilitated as the SLD Series prevents moisture migration from filling to wrapper! (water retention)
- The filling remains moist and juicy! (water retention)

## For more details on our products, please contact:

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