



Technical Information

Water-insoluble sodium carboxymethyl cellulose

SUNROSE SLD SERIES

- Improve the quality of gluten free pasta -

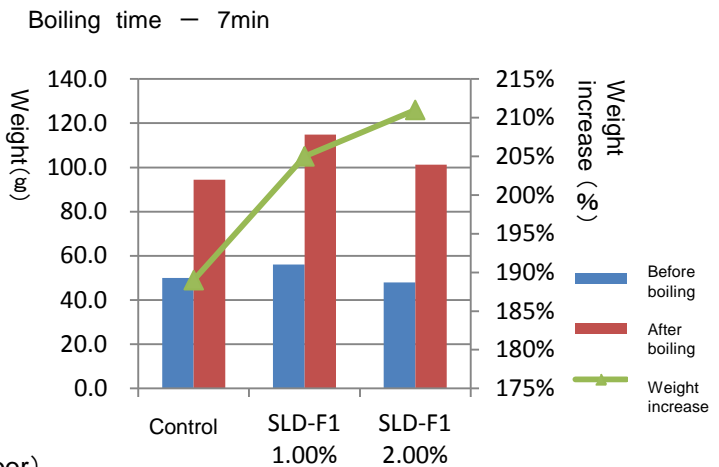
Sunrose SLD is slightly carboxymethylated cellulose; this type of CMC presents properties of both powdered cellulose and CMC. The carboxymethylated portion of SLD absorbs water and swells (gelling, because of its water-insoluble characteristics). It's an effective substitute in gluten free applications.



OTest

Ingredients	Control	SLD-F1 1.00%	SLD-F1 2.00%
Corn starch	60.00%	60.00%	60.00%
Rice powder	10.00%	10.00%	10.00%
α Corn starch	30.00%	30.00%	30.00%
SLD-F1	-	1.00%	2.00%
Gardenia pigment	1.00%	1.00%	1.00%
Water	45.00%	45.00%	45.00%

OWeight before and after boiling



OResult

Grade 1-5 (5: Excellent 1: poor)

	Process Condition			Texture		
	Mixing	Rolling	Cutting	Boil × swell	Al dente	Smoothness
Control	4	4	4	1	1	2
SLD-F1 1.00%	3	4	3	3	3	3
SLD-F1 2.00%	3	4	3	4	4	3

Excellent Features of Sunrose SLD — Substitute SLD for gluten in pasta

- to provide smooth al dente texture
- to retain water and proper pasta characteristics
- to prevent dissolving or falling apart while boiling

For more details on our products, please contact:

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