



Technical Information

Water-insoluble sodium carboxymethyl cellulose SUNROSE® SLD SERIES

- Improve the quality of gluten free bread -

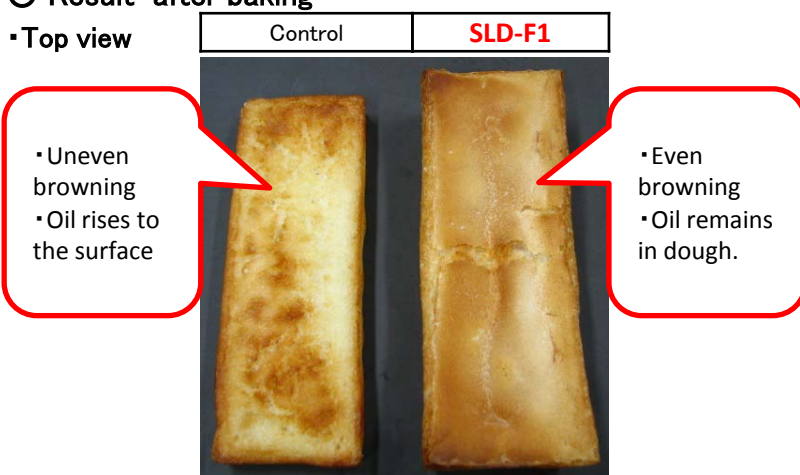
Sunrose SLD is slightly carboxymethylated cellulose; this type of CMC presents properties of both powdered cellulose and CMC. The carboxymethylated portion of SLD absorbs water and swells (gelling, because of its water-insoluble characteristics). It's an effective substitute in gluten free applications.

○ Test

Ingredients	Control	SLD-F1
Cornstarch	50.00%	50.00%
Rice powder	30.00%	30.00%
Tapioca starch	10.00%	10.00%
Sweet potato starch	10.00%	10.00%
Sugar	9.00%	9.00%
Salt	2.00%	2.00%
Yeast	3.50%	3.50%
SLD-F1	-	3.00%
Olive oil	4.00%	4.00%
Water	100.00%	100.00%

○ Result after baking

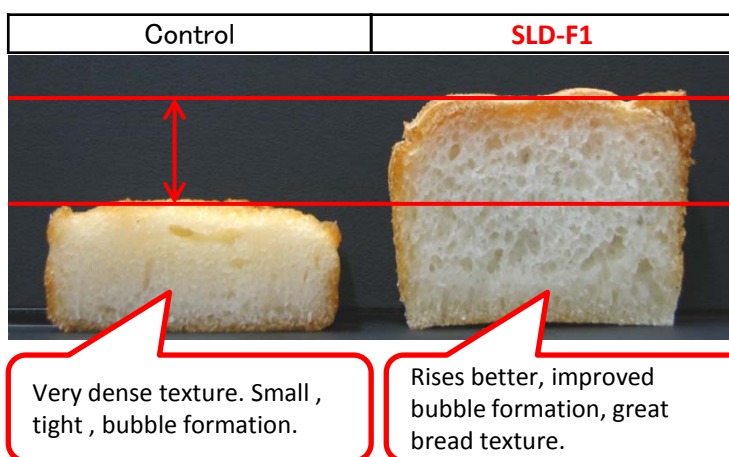
• Top view



○ Process conditions

Mixing: L3M2H1
Floor time: 30minutes (temperature: 35°C, humidity: 85%)
Re-mixing: L1M1
Portion: 300g
Proofing: 60minutes (Temperature: 35°C, humidity: 85%)
Baking: 170°C 25minutes 160°C 10minutes

• Side view



- Baking color is even. No oily outer coating.
- Increased volume when used with proofing and baking.
- Successful bubble formation and uniform distribution.

For more details on our products, please contact:

Nippon Paper Industries Co.,Ltd. < <http://www.npchem.co.jp/form/index.html> >

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