



HARKE

Food

Cellulose Derivatives

Methylcellulose, Hydroxypropylmethylcellulose



Food

YOUR BENEFITS

- ▶ Gluten free & egg white replacement
- ▶ Emulsifying
- ▶ A lot of viscosity steps
- ▶ Reversible thermogelation

YOUR PARTNER FOR FUNCTIONAL INGREDIENTS



LOTTE
FINE CHEMICAL



HARKE
Food



OUR PRODUCTS

AnyAddy® is the brand name of **HPMC** (Hydroxypropyl Methylcellulose) and **MC** (Methylcellulose) produced by our verified longterm Korean partner Lotte Fine Chemical Co., Ltd. **AnyAddy®** is plant-derived, produced from natural wood pulp.

You can build the base for your best food product with the excellent properties of Cellulose. In addition, the Cellulose has unique benefits in relation to thickening comparing to other Hydrocolloids. The main important benefits are that the reversible thermogelation process, it has a lot of viscosity steps, it can improve moisture retention and build an emulsion while binding water and oil and you can replace allergic binder, like eggs. In bakery, meat or meat alternatives, dairy or convenience, the Cellulose helps to improve your results for example in hot/cold applications, dispersions and dry blends.

Viscosity (cPs)	HPMC			MC
	AN type	BN type	CN type	
3	AN3			
4		BN4		
6	AN6			
15	AN15			MC15
50	AN50	BN50		
100			CN10M	
450		BN45M		MC40M
1500				MC15H
4000		BN40H	CN40H	MC40H
15000			CN15U	
100000			CN10T	
Gel Point	60 °C	65 °C	90 °C	50 - 60 °C

Properties

- Viscosity
- Foaming
- Emulsifying
- Filmforming
- Reversible thermogelation

Applications



Bakery



Cheese



Dressings
& Sauces



Egg-free



Filled &
Formed



Fruit
Fillings



Gluten-free



Health Food



Meat &
Sausages



Vegetarian
& Vegan

