Cellulose Derivatives Methylcellulose Hydroxypropylmi

HARKE

Methylcellulose, Hydroxypropylmethylcellulose





Food

YOUR BENEFITS

- Competitive Prices
- ▶ Matches to All Industry Standard Types
- Proven Quality in Many Applications (Gluten Free Bread, Meat Alternatives, Coatings, Frozen and Deep Fried Products)
- Key Player for MC & HPMC Production Since 1994

Your Partner for Functional Ingredients







AnyAddy® is our versatile solution multi-talent produced by Lotte Fine Chemical. The brand encompasses a broad range of high quality HPMC and MC grades to address the challenges of many food applications. It is plant-based, made from natural wood pulp.

Which grade to use? If unsure please get in touch with your Harke experts in order to help you picking the right grade for your intended use. If you are familiar with the product please see the table below to get a first overview of our different grades, their viscosity and the corresponding gelling point:

Viscosity (cPs)	НРМС				MC	
	AN type	BN type	EN type	CN type	Standard	Super Gelling
3	AN3					
6	AN6					
15	AN15				MC15	
50	AN50	BN50				
100				CN10M		
450		BN45M			MC40M	
1500					MC15H	
4000		BN40H	EN40H	CN40H	MC40H	
15000				CN15U		
50000						MC50U
100000				CN10T		MC10T
Gel Point	60 °C	65 °C	80 °C	90 °C	50 - 60 °C	40 °C

Applications





HARKE Pharma GmbH Business Unit Food Xantener Straße 1 45479 Mülheim an der Ruhr

Germany



Vegetarian & Vegan



Filled & Formed



Fruit Fillings



Dressings



& Sauces



Meat & Sausages



Bakery





Egg-free Cheese



Health Food

