Creative Enzymes®

Microcrystalline Cellulose

Cat. No. EXTZ-761

Lot. No. (See product label)

Introduction

Description	Microcrystalline cellulose is a purified, partially depolymerized cellulose that appears as a white, odorless, and tasteless crystalline powder composed of porous particles. It is widely utilized across the food, cosmetics, and pharmaceutical industries, where variations in particle size and moisture content yield distinct characteristics and application scopes. In the food industry, microcrystalline cellulose serves as a dietary fiber and an ideal functional additive for health-promoting products, capable of stabilizing emulsions and foams, maintaining stability at elevated temperatures, and enhancing overall liquid stability. Additionally, it can function as a drug carrier or controlled-release matrix material.

Product Information

Form	White crystalline powder
CAS No.	9004-34-6
Molecular Formula	$(C_6H_{10}O_5)_n$