

METOLOSE® | TYLOPUR®

food grade



Hydrocolloid with unique functionality

ShinEtsu

METOLOSE® TYLOPUR® food grade

Unique stabilizer








METOLOSE® and TYLOPUR® food grades stabilize your food system even when other typical hydrocolloids fail. Our products secure good shape and texture of structured products through processing, frying, cooking, freezing and final preparation for serving. The unique functionality will give you a solution for your problems.

Benefits

- Maintain product shape during heating
- Control of moisture movement and boil-out
- Fat-like mouth feel
- Starch and egg white reduction
- Control of viscosity at low and high temperatures
- Reversible thermal gelation
- Prevents from hard and gummi texture



What does it provide for your application?

Application	Benefits	Types (Selection)
 Prepared meals with filling	<ul style="list-style-type: none"> — Retain product integrity at high temperatures — Prevent bursting and leakage — Prevent boiling out of sweet and savory fillings 	MCE-4000 NE-4000
 Gluten free products	<ul style="list-style-type: none"> — Improve texture and volume — Improve moisture retention — Mimic properties of gluten 	NE-4000 SFE-4000 NE-15000
 Vegetarian products / Reduced meat products	<ul style="list-style-type: none"> — Maintain product shape — Improve mouth feel and texture — Fat reduction capabilities — Improve moisture retention and succulence 	MCE-4000
 Cooking cream	<ul style="list-style-type: none"> — Texturize warm sauce — Stabilize emulsion during heating — Fat-like mouth feel 	MCE-15 MCE-4000
 Croquettes	<ul style="list-style-type: none"> — Prevent bursting — Reduce oil uptake — Bind water 	NE-100 MCE-1500 NE-4000
 Restructured meat, cheese, and fish	<ul style="list-style-type: none"> — Maintain product shape during frying — Control moisture movement — Binding of ingredients 	MCE-4000 NE-4000
 Cream	<ul style="list-style-type: none"> — Improve overrun — Stabilize non-dairy cream 	SFE-50 SE-15

Properties

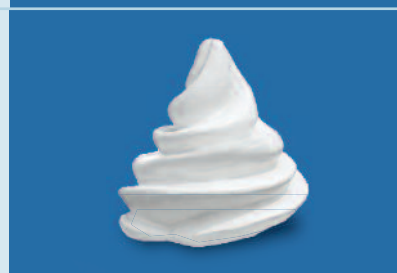
Reversible thermal gelation

METOLOSE® and TYLOPUR® food grades have in common the unique property to increase their viscosity at elevated temperatures. They gel when heated at temperatures between 50°C and 70°C and return to original viscosity when cooled. This process is arbitrarily repeatable. This effect is unique to these products and provides solutions to many problems during production and end customer use.



Stabilization of emulsions and foams

METOLOSE® and TYLOPUR® food grades stabilize emulsions because of their excellent surface activity. METOLOSE® and TYLOPUR® food grades are used to create cream with improved overrun and superior stability. The property of METOLOSE® and TYLOPUR® to improve air entrainment and to stabilize gas cells is especially useful for non-dairy creams.



Viscosity

METOLOSE® and TYLOPUR® food grades increase viscosity already in low concentrations and are therefore used as thickeners in various food products.



Origin

METOLOSE® and TYLOPUR® food grades are hydrocolloids processed from natural wood pulp. Wood pulp is modified in different manners to produce Methylcelluloses (Type **MCE**; E461) and Hydroxypropyl methylcelluloses (Type **SE**, **SFE**, **NE**; E464) with varying viscosities and thermal gelation behavior. For each field of application we can provide the most suitable type.

Shin-Etsu

Shin-Etsu group is a world's leading manufacturer of cellulose ethers. We are committed to high quality standards and continuous quality improvement. Our plants for cellulose ethers are located in Germany and Japan, both of which are accredited by ISO:9001 and ISO:14001.

For further information contact your local distribution partner or visit www.se-pfmd.com.

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Shin-Etsu

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