

Akucell® Cellulose Gum for the Food and Beverage Industry

Stabilize your formulation

Akucell Cellulose Gum will improve the quality of numerous food and beverage products in many applications. With years of experience serving the industry, we make choosing the right Akucell product easy.

Akucell grade*	1% viscosity (mPas)	Typicals	Bakery	Sports nutrition	Supplements	Desserts & ice cream	Syrups, toppings & icings	Dairy	Instant / quick cook cereals	Fruit preparations	Soft drinks & wine	Hot drinks	Processed meat	Soups, sauces & seasonings	Pet foods
AF3285	10000 - 15000	- thixotropic -	•										•		
AF3265	5000 - 12000		•			•			•				•	•	•
AF3275	3000 - 9000		•		•	•				•			•	•	•
AF2805W	2500 - 4500	[–] high – viscosity	•					•					•	•	•
AF2785W	1500 - 2500		•	٠	•	•	•	•	•	•	•	•		•	
AF2405	800 - 1200		•		•	•									
AF2205	300 - 500	medium viscosity							•		•				
AF2085	200 - 400							•		•					
AF1985	110 - 200				•		•	•		•	•	•			
AF1705	70 - 110	low viscosity		•											
AF1505	40 - 70			•											
AF0305	10 - 15							•		٠	•	•			•

^{*} Extra fine grades available upon request



No representation or warranty, expressed or implied, is made as to the accuracy or completeness of the information or data contained herein and Nouryon Chemicals AG shall have no obligation or liability whatsoever with respect to any such information or data, including, but not limited to, any liability for infringement of patent or other industrial property rights. Nouryon Chemicals AG disclaims all implied warranties of merchantability and fitness for a particular purpose. Nouryon Chemicals AG shall in no event be liable for incidental or consequential damages, including, without limitation, lost profit, loss of income, loss of business opportunity and any other related costs and expenses. Nouryon Chemicals AG, PO Box 5544, 6802 EM Arnhem, The Netherlands, +31 26 3651108, email: akucell@nouryon.com, www.akucell.com