

SIGACHI INDUSTRIES PVT.LTD.,

AN WHO GMP, HACCP and ISO 9001-2008 CERTIFIED COMPANY



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Microcrystalline Cellulose in the Food Industry

Powdered MCC has the E number E460 and is derived from naturally occurring cellulose similar to that found in fruits and vegetables

Powdered MCC has been used extensively as a bulking agent for fat and calorie reduction.

Powdered cellulose is the standard anti-caking agent that has been used for many years to prevent caking and clumping of shredded and grated cheeses. It improves the flowability of dry mixes, thereby boosting the performance of packaging equipment and increasing efficiency. Apple fiber, now promoted for the same purpose, may offer label advantages.

HiCel Microcrystalline Cellulose is a good source of dietary fiber, yet contributes no calories in food systems. Some colloidal grades provide caloric content due to the soluble hydrocolloids used during co-processing with the MCC.

HiCel MCC is virtually inert and will not interfere or interact with other nutrients added to the foods for fortification, such as vitamins and minerals.

Typical Nutritional Content of HiCel™ MCC(Per 100gms)

Sr. No.	Parameter	HiCel™ MCC
1.	Total Calories	0 Cal
2.	Total Fat	0
3.	Total Dietary Fiber	99 gm
4.	Sugar	ND
5.	Protein	ND
6.	Vitamin A	ND
7.	Vitamin C	ND
8.	Sodium	4 mg
9.	Iron	0.2 mg
10.	Calcium	0.1 mg
11.	Ash	0.1gm