

MICROCRYSTALLINE CELLULOSE

MCC 101 / MCC 102



USES

MCC is widely used as stabilizer, anti-caking agent, fat substitute and emulsifier in food production. Also used in instant beverage to improve the stability of liquid.

Microcrystalline Cellulose is widely used as fat substitute, thickener, Binder in Cosmetics to keep stable quality and fresh. Also in facial cosmetics used as a binder to be smooth and easy to wipe out.