



**HARKE**

Food

## Super Gelling MC

High Viscous Methylcellulose

AnyAddy® MC50U Plus | AnyAddy® MC10T Plus



Food

### YOUR BENEFITS

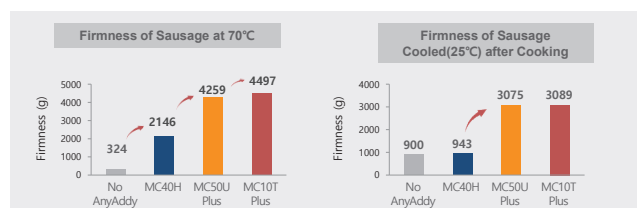
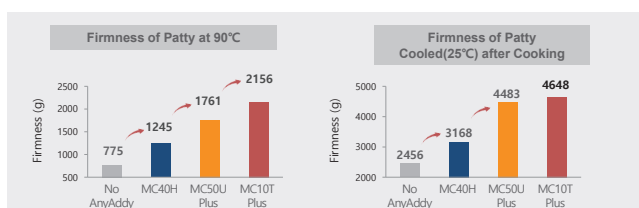
- ▶ Texture enhancement: strong hot gel, cold bite benefit
- ▶ Burst-out control
- ▶ Sliceability enhancement
- ▶ Freeze and thaw stability
- ▶ Egg replacement
- ▶ Emulsifying
- ▶ Reversible Thermogelation

**YOUR PARTNER FOR FUNCTIONAL INGREDIENTS**



OUR PRODUCTS

**AnyAddy®** MC Plus grades are excellent binders as well as texture enhancers for patties and sausages made from vegetable sources. It increases the firmness and chewiness of meat alternative products and is an excellent egg replacer, as it is derived from pulp. It can be used for all kinds of plant-based products, aiming a similar texture and mouthfeel as real meat. In vegan sausage applications it helps prevent bursting during cooking and maintains a sausage shape, making it easily sliceable. Its water holding capacity is very beneficial for meat products. Besides that, it can improve the batter matrix and build a barrier to prevent break-up.



**MC Plus products provide stronger hot gelling ability, long lasting gelling behavior (low melt-back) and cold water dispersibility compared to regular MC.**

Properties Endurance	AnyAddy® MC50U Plus	AnyAddy® MC10T Plus
Viscosity	High	Super High
Strong Hot Gel	++	++
Cold Water Dispersibility	0	0
Hydration Temperatur	< 10°C	< 10°C
Gelation Temperatur	40°C	40°C
Melt-Back Temperatur and Time	20°C, > 8hr	20°C, > 8hr
Recommended Dosage	1.0 – 2.0% (Patty) 1.5 – 2.0% (Sausage)	1.0 – 2.0% (Patty) 1.5 – 2.0% (Sausage)

Benefits in Vegetarian Applications	AnyAddy® MC50U Plus	AnyAddy® MC10T Plus
Binding	++	+++
Strong Hot Bite	++	++
Cold Bite Benefit	0	0
Target Applications	Products eaten hot and/or cold	

Vegetarian/Vegan Applications	Manufacturing Methods Available
Reformed Products	General Method, Emulsifying Method
Emulsified Products	Emulsifying Method

