



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		•										•		
AF3265	5000 - 12000	thixotropic	•			•			•				•	•	•
AF3275	3000 - 9000		•		•	•				•			•	•	•
AF2805W	2500 - 4500		•					•					•	•	•
AF2785W	1500 - 2500	high viscosity	•	•	•	•	•	•	•	•	•	•		•	
AF2405	800 - 1200		•		•	•									
AF2205	300 - 500								•		•				
AF2085	200 - 400	medium viscosity						•		•					
AF1985	110 - 200				•	•	•	•		•	•	•			
AF1705	70 - 110			•											
AF1505	40 - 70	low viscosity		•											
AF0305	10 - 15							•		•	•	•			•

* Extra fine grades available upon request