SaporePuro

TECHNICAL DATA SHEET · EN

SPMC · Rev. 3

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SPMC · Rev. 3 · Approved · Document 973a24ab2057

QUALITY APPROVED / TRADUZIONE APPROVATA · en · IT rev. 3

METHYLCELLULOSE

Product page
saporepuro.com/products/metilcellulosa-alimentare-saporepuro-addensante-e-gelificante



Illustrative image · indicative format

Product code	SPMC
Available formats	SPMC250 · 250 g · Stand-up SPMC1K · 1 kg · Bag
Origin	Non-EU
Packaging country	Italy

The product

Methylcellulose is a food additive, mainly used in baking, fillings, flours, fried foods, butter, and beverages to hydrate, suspend, thicken and shape. It is known for its thickening, stabilising, and emulsifying properties. It appears as a white or slightly cream powder.

Ingredients

100% Methylcellulose (E461)

Use and dosage

Additive for food use. Recommended dosage: 0,5% -3% relative to the total weight of ingredients.

Shelf life

3 years from date of production.

Storage

Keep the container tightly closed in a dry and well-ventilated place, away from food, feed, beverages, and incompatible materials.

Packaging materials

Bag: C/LDPE90; label: PAP22. Materials suitable for direct food contact.
Stand-up: Multilayer flexible laminate: PPMAT + ADHESIVE + ALUMINIUM (ALU) + ADHESIVE + PE. The polyethylene (PE) layer is intended for direct contact with the food.
Bag: Multilayer flexible laminate: PET + ADHESIVE + ALUMINIUM (ALU) + ADHESIVE + PE. The layer in direct contact with the food is polyethylene (PE).
Statements of conformity are available on request.

Environmental information

PLASTIC. Check local municipal regulations.

Declarations

NON-GMO: this product does not contain, is not made from, and is not derived from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Not hazardous under normal conditions of use.
PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and with Regulation EU 915/2023 for the presence of heavy metals, mycotoxins and process contaminants.
ADDITIVES AND PURITY CRITERIA: The product is a food additive (E955) compliant with the general provisions and marketing requirements established by Regulation EC 1333/2008 and meets the specific purity criteria set out by Regulation EU 231/2012.
GLUTEN FREE: in accordance with Regulation EC 828/2014, it can be labelled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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Nutritional information

Parameter / component	Quantity per 100 g
Energy	803 kJ
Energy	192 kcal
Fats	0,0 g
of which saturates	0,0 g
Carbohydrates	3,0 g
of which sugars	0,0 g
Fibres	<90 g
Proteins	0,0 g
Salt	<0,1 g

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Physico-chemical Methoxy	27,5 - 31,5	%	
Physico-chemical Viscosity (2% mPa.s)	37500-70000	mPa.s	
Physico-chemical pH (1% in water)	5 - 8		
Physico-chemical Loss on drying	≤ 5	%	
Physico-chemical Sulfated ash	≤1,5	%	
Microbiological Total aerobic count	≤1000	cfu /g	
Microbiological Yeasts and moulds	≤100	cfu/g	
Heavy metals Arsenic	≤ 3	mg/kg	

Category / parameter	Specification	Unit	Method
Heavy metals Lead	≤ 2	mg/kg	
Heavy metals Mercury	≤1	mg/kg	
Heavy metals Cadmium	≤1	mg/kg	

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Allergens and derived products

Presence in the product, in the facility and risk of cross-contamination are distinct information. “To be verified” does not indicate absence.

Category	In the product	In the facility	Risk of cross contamination
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No	No	No
Milk (including lactose)	No	Yes	Yes
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Further information

The indications reported in this sheet, while accurate and prepared to the best of our current knowledge, are for informational purposes only and relieve Gioia Group s.r.l. from any liability regarding the improper use of the product in question.