

Is Microcrystalline Cellulose gel gluten free?

Microcrystalline Cellulose gel is a purified partially hydrolyzed cellulose, available as fine white or almost white odorless powder. It's widely used as anti-caking agent, fat substitute, emulsifier, extender, and bulking agent in food production with E number E460 in for .

Is Microcrystalline Cellulose gel gluten free?

. Microcrystalline Cellulose gel is gluten free and widely used in gluten free food to provide to .

Why is Microcrystalline Cellulose gel gluten free?

To answer this question, we need to clarify another question: what is gluten. Gluten is protein composite found in wheat and related grains, including barley and rye. (Wikipedia) First, gluten is a protein. Second, gluten is mainly found in wheat and related grains. As we mentioned before, Microcrystalline Cellulose gel is which is significantly different from protein. Raw materials used in manufacturing of Microcrystalline Cellulose gel are ; Microcrystalline Cellulose gel barely includes gluten impurity. So, Microcrystalline Cellulose gel is gluten free.

How is Microcrystalline Cellulose gel used in gluten free food?

Microcrystalline Cellulose gel is widely used in to provide to . Microcrystalline Cellulose gel is usually used in processed food rather than daily recipe.

Why should you go Gluten free?

Celiac disease: Celiac disease is an autoimmune disease that attacks the small intestine due to the presence of gluten, for which a gluten-free diet is the only medically-accepted treatment. In 2009 research showed between 0.5 and 1.0 percent of people in the US and UK are sensitive to gluten due to celiac disease. So people with Celiac disease have to stick to gluten free diet to avoid unexpected side effect caused by consumption of gluten.

Non-celiac gluten sensitivity: Some people may be sensitive to gluten but do not have celiac disease and feel better on a diet with less gluten. However, there are no specific symptoms confirmed. Non-celiac gluten sensitivity also drives more people to gluten free diet when people believe that they feel better when eating gluten free.

Microcrystalline Cellulose gel one of the popular food additives and ingredients in most countries, As a

professional [Microcrystalline Cellulose gel suppliers](#),
Foodchem International Corporation has been supplying and
exporting Microcrystalline Cellulose gel from China for almost
10 years, please be assured to buy Microcrystalline Cellulose gel
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