

Food Ingredients & Additives

Product selection guide | English | October 2026

Reference values support grade selection; they are not a batch certificate. Final specifications and supply conditions are confirmed for the selected grade. Request the current TDS, SDS and COA from WKDT.

Xanthan gum

Application	Viscosity control and suspension in sauces and beverages.
Form & grade	Powder; 80-mesh reference grade.
Reference data	Viscosity: $\geq 1,200$ mPa.s (1% solution) Moisture: $\leq 12.5\%$
Selection points	Confirm the viscosity method, dispersion behavior and required particle size.

Sodium carboxymethyl cellulose (CMC)

Application	Thickening and stabilization of food formulations.
Form & grade	Water-soluble cellulose derivative.
Reference data	Grade selection by viscosity and substitution level Request grade-specific TDS and COA
Selection points	Specify the solution concentration and temperature used for viscosity testing.

Request the selected grade, samples and current TDS / SDS / COA from WKDT.

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Erythritol

Application	Bulk sweetener for confectionery, bakery and beverages.
Form & grade	White crystalline powder.
Reference data	Assay (dry basis): $\geq 99.0\%$ Loss on drying: $\leq 0.20\%$
Selection points	Check particle size, dissolution behavior and formulation requirements.

Citric acid & sodium citrate

Application	Acidity adjustment and buffering in food and beverage formulations.
Form & grade	Citric acid: anhydrous or monohydrate; sodium citrate: crystalline grades.
Reference data	Specify chemical identity and hydration form Confirm assay and moisture on the selected grade
Selection points	Match the hydration form, acidity target and solubility to the application.

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Potassium sorbate

Application	Preservative selection for control of yeasts and molds in food formulations.
Form & grade	White granules or powder.
Reference data	Assay reference: 99.0-101.0% Loss on drying: <=1.0%
Selection points	Confirm the food category, target-market requirements and chosen formulation.

Pea, soy & rice proteins

Application	Protein ingredients for nutrition and food formulation projects.
Form & grade	Source-specific powders, concentrates and isolates.
Reference data	Select botanical source and protein target Request solubility, microbiological and allergen documentation
Selection points	Clarify sensory requirements and processing conditions before sample evaluation.

Request the selected grade, samples and current TDS / SDS / COA from WKDT.