

# Carrageenan

Meat products

Gummy

Jelly

Pudding

Cheese

Ice jelly

Ice cream

Pet food

Face masks

Soft capsules



# Carrageenan-Foodgel™

Carrageenan, a natural polysaccharide hydrophilic colloid extracted from marine red algae, is typically a white to light yellow, odorless, tasteless powder.

## Introduction:

Carrageenan dissolves completely in water at 80°C, forming a thermo-reversible gel that melts upon heating and reforms upon cooling.

Carrageenan synergizes with konjac gum, locust bean gum, etc., to enhance gel flexibility and water retention. With extensive applications in food, medicine, daily chemicals, agriculture, construction, and more, carrageenan is also popular in functional foods due to its nearly 70% total dietary fiber content.

## Recommended Models:

### Injectable Meat Products

MZ Series



### Chopping/Tumbling Meat Products

MR Series



### Gummy

CG01、CG02  
CG03、CG04  
CN01、CN02



### Jelly

GD01、GD02、GD31  
GD41、GD51、GD61



### Pudding

PS01、PS03、PS68  
PS73



### Cheese

NL01、NL11、NL21  
NL31



## Advantages

- Good gelling properties
- Reduced water precipitation
- Improvement of yield
- Water and oil retention
- Improved texture and mouthfeel
- Good flavor release

## Carrageenan Models/Applications/Benefits

The Foodgel™ range of carrageenan products has been carefully designed with different application requirements in mind to ensure optimal performance in a variety of food formulations.

| Product  | Product Models                 | Application                                                                                                                    | Benefits                                                                                                     |
|----------|--------------------------------|--------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|
| Foodgel™ | CG01-04<br>CN01-02             | CG Series for gelatin-like taste soft candy<br>CN Series for typical taste soft candy                                          | 1.Crystal clear, attractive appearance<br>2.User-friendly<br>3.No teeth-sticking, better flavor release      |
| Foodgel™ | GD01-02、GD31<br>GD41、GD51、GD61 | GD Series for Jelly                                                                                                            | 1.Crystal clear texture<br>2.Low water separation<br>3.Good flavor release                                   |
| Foodgel™ | MZ01-06<br>MR01-05<br>MX01     | MZ Series for inject type meat products<br>MR Series for chop and roll type meat products<br>MX Series for crab stick products | 1.Improves water and oil retention<br>2.Grants emulsification effect<br>3.Provides an appropriate mouth feel |

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