

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:

<p>Injectable Meat Products</p> <p>MZ Series</p> 	<p>Chopping/Tumbling Meat Products</p> <p>MR Series</p> 	<p>Gummy</p> <p>CG01, CG02 CG03, CG04 CN01, CN02</p> 
<p>Jelly</p> <p>GD01, GD02, GD31 GD41, GD51, GD61</p> 	<p>Pudding</p> <p>PS01, PS03, PS68 PS73</p> 	<p>Cheese</p> <p>NL01, NL11, NL21 NL31</p> 



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

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