



Carrageenan

Carrageenan is a functional food additive widely used in many industries. As a professional China carrageenan supplier, Jiangsu Zipin Biotech has been supplying carrageenan for many years. For its gelling, thickening, and stabilizing properties, Carrageenan is mainly used as thickener and stabilizer in jelly, dairy and meat products.

Product Introduction

Carrageenan

Carrageenan is a family of natural linear sulfated polysaccharides that are extracted from the natural strains of seaweed *Eucheuma cottonii* of the class Rhodophyceae (red seaweeds). Carrageenan consists chiefly of the potassium salts of polysaccharide sulphate esters which, on hydrolysis, yield galactose and 3,6-anhydrogalactose. Sodium, Calcium and magnesium salts of the polysaccharide sulphate esters are present in less amount. Up to 15% algal cellulose is also present in the product.

Carrageenan Specification

Appearance	Odorless, yellowish to yellow flowing powder
Particle Size	95% pass 120 mesh
Viscosity (mPa.s)	≥5
Loss on drying	≤ 12
Total ash content (%)	≤15-40
Gel strength (g)	≥ 300-450 as per your need
pH level	8-11
Arsenic (mg/kg)	≤ 3.0
Lead (mg/kg)	≤ 5.0
Mercury (mg/kg)	≤1.0
Cadmium (mg/kg)	≤2.0
Total Plate count (CFU/g)	≤ 5000
Yeast & Moulds (CFU/g)	≤ 300
E. coli	Absent in 3g
Salmonella	Absent in 10g
Yeast & Mould (cfu/ g)	≤ 50
Total Plate Count (cuf/ g)	≤ 1000
Salmonella spp./ 10g	Negative
E.Coli/ 5g	Negative

Carrageenan Applications

Carrageenan is mainly used to produce jelly, meat, dairy products, etc..



Carrageenan Details

Packing:

25kg/ bag

Storage:

Keep under cool and dry condition, away from sunlight directly and avoid exposure to the air. Once opened, product should be used immediately or resealed.

Shelf-life:

18 months from manufacturing date in the original unopened package