TECHNICAL DATA SHEET

i-CARRAGEENAN

Gino Biotech

GINO Gums & Stabilizers

We provide customized application solutions

DESCRIPTION:

A natural hydrocolloid, carrageenan is a natural extract from specific red seaweed species that are farmed and processed. Iota carrageenan is standardized with sucrose. It is usually used in water applications where a weak cohesive and elastic gel is required. Strongly gels in the presence of calcium ions.

ORIGIN:

China

PROPERTIES:

Iota Carrageenan = Elastic Gel
Iota forms a soft elastic gel especially in the presence of calcium ions (EU) and the resulting gel strength is ionic strength dependent. Unlike kappa, iota-carrageenan forms gels with freeze-thaw stability and is less likely to undergo syneresis. The iota form is soluble in hot water, and only the sodium salts of iota-carrageenan are soluble in cold water.

SENSORY CHARACTERISTICS:

It is a fine granulometry powder with a slightly off white color and neutral odor and taste.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

	Iota Refined	**Iota Semi-Refined**
Viscosity(1.5% 75℃):	⩾ 5 mPa.s	⩾ 5 mPa.s
Gel Strength: (1.5%+0.2% KCL 20℃)	---	---
Moisture(105℃):	⩽12%	⩽12%
Total Ash (550℃):	15-40%	15-40%
pH (1%):	8-11	8-11
Sulphates:	15-40%	15-40%
Acid Insoluble Ash:	⩽ 1%	⩽ 1%
Acid Insoluble Matter:	⩽2%	⩽15%
Lead (Pb):	⩽5 ppm	⩽5 ppm
Arsenic (As):	⩽3 ppm	⩽3 ppm
Mercury (Hg):	⩽1 ppm	⩽1 ppm
Cadmium (Cd):	⩽2 ppm	⩽2 ppm

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MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count:	Max 5,000 CFU/g
Yeast and Moulds:	Max 300 CFU/g
E.Coli:	Absent in 5g
Salmonella:	Absent in 10g

TYPICAL APPLICATIONS:

Soft ambient gels. Milk based gels. Suspensions. Ice cream stabiliser

- Makes soft, elastic gels which are freeze/thaw stable and unlike gelatine gels can be used as a glaze for semi fredo and parfaits.
- Make crystal clear gels, perfect for topping mousses or flans.
- Iota gels strengthen in the presence of calcium, making them prefect for use in milk based recipes.

GMO DECLARATION:

Carrageenan does not contain genetically modified organisms and is not produced usingraw materials of a genetically modified origin. At no stage during production does the productcomes into contact with genetically modified organisms.

STORAGE CONDITIONS:

Store away from heat and moisture, preferably at a cool and dry place. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for 24 months.

PACKAGING:

25kg woven or kraft bag with polyethylene inner bag

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