

TECHNICAL DATA SHEET

IOTA REFINED CARRAGEENAN



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 Refind 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:

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.

Iota-carrageenan gels have the ability to break apart during mechanical action and reform once the mechanical action stops, which is known as thixotropy. This property is helpful in cold-filled products. Within food applications, low usage levels of iota-carrageenan are used to suspend particulates within salad dressings (EU) and other beverages like soy milk (EU). At higher usage levels, iota creates a stronger gel and is used in products like pet foods to create gravy.

SENSORY CHARACTERISTICS:

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

CHEMICAL AND PHYSICAL CHARACTERISTICS:

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

ISSUE DATE: 01ST JANUARY 2020, REV. 1.1 PAGE 1/2



No. 6, Yuying Road, Zhengzhou, Henan, China



www.ginobiotech.com

www.gumstabilizer.com



+86 371 58693987



info@ginobiotech.com



+86 187 0360 6965



info@gumstabilizer.com

TECHNICAL DATA SHEET

IOTA REFINED

CARRAGEENAN



We provide customized application solutions

MICROBIOLOGICAL CHARACTERISTICS:

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

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 perfect for use in milk based recipes.

GMO DECLARATION:

Carrageenan does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come 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 or As per the requirements



No. 6, Yuying Road, Zhengzhou, Henan, China



www.ginobiotech.com

www.gumstabilizer.com



+86 371 58693987



info@ginobiotech.com



+86 187 0360 6965



info@gumstabilizer.com