

**DESCRIPTION:**

Carrageenan 1200 is one type of kappa refined carrageenan which is extracted from seaweed, and it provides unique functional characteristics that can be used to gel, thicken and stabilise food and non food systems. It plays an important and valued role in modern-day formulations providing texture, structure and physical stability in many products.

ORIGIN:

China

PROPERTIES:

- Water Retention
- Particle Suspension
- Stabilisation
- Hydrocolloids Synergy
- Various of texture

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: | ≥1,200 g/cm ² |
| (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 |



**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:

Carrageenan can be found in a number of foods you eat every day, including yogurts, cheeses, chocolate milk and almond milk, ice cream, salad dressing, jams and jellies, hotdogs, beers and more.

It can also be found in personal care products like toothpaste, shampoo and air fresheners, body soaps, face wash, makeup, pet food and more.

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

