



## Refined Kappa Carrageenan

### Description

Refined kappa carrageenan is produced from red seaweeds through alkali treatment, extraction, filtration, gelling, dehydration, drying, grinding and standardization. It is widely used in food industry as coagulant, thickener, suspension agent, stabilizer and water-holding agent.

### Applications

Processed meat products  
Jelly  
Fudge  
Beverages  
Beer

### Function

Thickening Agent  
Coagulant  
Coagulant  
Stabilizer  
Filtering Agent

### Executive standard

GB1886.169-2016 & E 407 CARRAGEENAN

### Appearance

Yellowish to colourless, coarse to fine powder, almost odourless

### Types & Specs

Product	Type	Quality Index	
Refined carrageenan	RC1201	Gel Strength (g/cm <sup>2</sup> )	≥1500
	RCII1201	Gel Strength (g/cm <sup>2</sup> )	≥1200
	RCII1202	Gel Strength (g/cm <sup>2</sup> )	≥1300

### Heavy metals (typical values)

Arsenic	≤3.0mg/kg
Lead	≤5.0mg/kg
Mercury	≤1.0mg/kg
Cadmium	≤2.0mg/kg

### Microbiological indicator

Total Plate Colonies	≤5000 (CFU/g)
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Yeasts and Moulds	<300 (CFU/g)
E.coli	Negative in 5g
Salmonella spp.	Negative in 10g

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<b>Physical-chemical indicator</b>	<b>Standard</b>
Viscosity (1.5% solution at 75°C)	≥5 cP.s
Loss on Drying	≤12%
PH	8-11
Sulfate (as SO <sub>4</sub> )	15-40%
Total Ash (550°C)	15-40%
Acid-insoluble Ash	≤1%
Acid-insoluble Matter	≤2%
Residual Solvents(ethanol, propan-2-ol, methanol)	≤0.1%

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### **Production and packaging**

Packaging	Paper-plastic compound bag
Net weight	25kg
Storage condition	Temperatures below 25°C, relative Humidity lower than 75%, and an odourfree environment.
Shelf life	24 months

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### **Statement**

The product does not contain any material injurious to human health, and it is safe to be used as a food additive.