艾德森生物科技
Action Biotech

Semi-Refined Kappa Carrageenan

Description

Semi-refined kappa carrageenan is obtained from the alkali treatment of red seaweeds, followed by drying, grinding and standardization.It is widely used in food industry as coagulant,thickener, suspension agent, stabilizer and water-holding agent.

Applications	**Function**
Processed meat products	Thickening Agent
Beverages	Stabilizer
Beer	Filtering Agent

Executive standard

GB1886.169-2016 & E 407a CARRAGEENAN

Appearance

Tan to yellowish,coarse to fine powder, almost odourless

Types & Specs

Product	**Type**	**Quality Index**	
Semi-refined carrageenan	SRC1201	Gel Strength（g/cm2）	≥600
	SRCII1201	Gel Strength（g/cm2）	≥500
	SRCII1202	Gel Strength（g/cm2）	≥550

Heavy metals (typical values)	**Standard**
Arsenic	≤3.0mg/kg
Lead	≤5.0mg/kg
Mercury	≤1.0mg/kg
Cadmium	≤2.0mg/kg

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

Physical-chemical indicator	**Standard**
Viscosity (1.5% solution at 75℃)	≥5 cP.s
Loss on Drying	≤12%
PH	8-11
Sulfate (as SO_4)	15-40%
Total Ash (550℃)	15-40%
Acid-insoluble Ash	≤1%
Acid-insoluble Matter	8-15%
Residual Solvents(ethanol, propan-2-ol, methanol)	≤0.1%

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

Statement

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