**REFINED CARRAGEENAN QILIN K1**

**Food Stabilizer**

**TDS**

Carrageenan is a mixture of various substances which are extracted from marine red algae, with the results of ι(Iota), κ(Kappa), λ(Lamda) and μ(mu). By extracting from Indonesian, Kappa Carrageenan owns better thickening, emulsfying characteristics, elasticity and water-retaining property. Even being boiled under neutral and alkaline condition, it won't be hydrolyzed. So carrageenan is widely used in food, medicinal and chemical industry.

●Dissolution property: Cannot be dissolved in cold water but can be easily dissolved above 70℃ to form a semi transparent gel solution.

●Gelling property: Thermally reversible gel can be formed in the presence of potassium ion.

●Thickening: Very applicable in ice cream, jelly and candy to be a thickener.

● Synergy: It has synergistic effect with locust bean gum, konjac gum, xanthan gum and other colloids, which can improve the elasticity and water retention of gel when be used in pudding, jelly such products.

●Healthy value: Regarded as the basic properties of soluble dietary fiber, carrageenan can be the energy source of probiotics, and the materials of medical capsule.

**Product Spec**.: Kappa Refined Carrageenan CAS# 11114-20-8

**Raw Material**: Indonesia eucheum

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| Appearance | Light yellow to white powder |
| Moisture (%) | ≤12.0 |
| Ash (%) | 15~40 |
| Mesh (%) | 95% passed the 80,120,200 mesh |
| Sulfate ( count as SO42-)/% | 15~40 |
| Viscosity/Pa.s | ≥0.005 |
| Potassium Gel Strength (g/cm²) | ≥1500 |
| pH | 8.0-11.0 |
| Acid Insoluble Ash (%) | ≤1.0 |
| Acid Insoluble Matter (%) | ≤15.0 |
| Lead (mg/kg) | ≤5.0 |
| Arsenic (mg/kg) | ≤3.0 |
| Cadmium (mg/kg) | ≤2.0 |
| Mercury (mg/kg) | ≤1.0 |
| Total Plate Count (cfu/g) | ≤5000 |
| E. coli(MPN/g) | <3.0 |
| Salmonella (/25g) | Negative |

Standard Basis: GB 1886.169-2016 Shelf life: 2 years.

Packages: 1kg/bag ; 25kg/bag/carton.

Delivery days: 7~28days, depending on the quantities and specifications.

Shipment ways: LCL by air/ sea; 20’40’ FCL by sea