**SEMI-REFINED CARRAGEENAN QILIN KS1**

**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.

**Product Spec**.: Kappa Semi-refined Carrageenan

**Raw Material**: Indonesia eucheuma

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| --- | --- |
| Appearance | Light yellow to brown powder |
| Moisture (%) | ≤12.0 |
| Ash (%) | 15~40 |
| Mesh (%) | 95% passed the 120 mesh |
| Sulfate ( count as SO42-)/% | 15~40 |
| Viscosity/Pa.s | ≥0.005 |
| Potassium Gel Strength (g/cm²) | ≥500 |
| pH | 8.0-11.0 |
| Acid Insoluble Ash (%) | ≤1.0 |
| Acid Insoluble Matter (%) | ≤1.0 |
| 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 |
| Yeast and moulds (cfu/g) | < 300 cfu/g |
| E. coli(MPN/g) | Negative in 5g |
| Salmonella (/10g) | Negative |
| Methanol, Propan-2-ol and Ethanol, singly or in total (%) | ≤0.1 |

CAS# 11114-20-8

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

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

Free Sample Quantity: 50gram.

MOQ: 25kg.

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

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