



Description

Carraluc™ carrageenan's are partially sulfated polysaccharides extracted from red seaweed (Rhodophyceae) or Irish moss. It is used as a gelling and stabilizing agent and as viscosity builder in foods especially in milk based systems such as ice cream, frozen desserts, chocolate milk, whipped cream, flan & personal care; etc.

Regulatory Information:

- Approved for GRAS food substance under section 172.620 in Title 21 set by the U.S. Code of Federal Regulations (21 CFR 172.620).
- Food Chemical Codex- Food Status: Direct food additive.
- European Community- Food Status: E-407, ADI: Not specified.
- FAO/WHO Codex Alimentarius Commission- ADI: Not specified.
- CAS No. 9000-07-1

General Properties:

Its main properties are:

- Creamy-white free flowing coarse powder and can be used as textural ingredient with extremely effective gelling properties
- **KAPPA** Type Carrageenan- rigid and brittle gel, thermo-reversible, high gel strength, showing syneresis.
- **IOTA** Type Carrageenan - elastic gel, thermo-reversible, no syneresis, thixotropic.
- **LAMBDA** Type Carrageenan - cold soluble, non gelling, high viscosity.

Grades

Lucid Colloids Ltd. offers a variety of **Carraluc™** grades. Please do not hesitate to ask for additional information and samples of our broad product range.

Preparation of Solutions

Carraluc™ should be dispersed in cold water and then heated above its solubility temperature to obtain maximum functionality. The solubility temperature will depend on the level of potassium and calcium ions associated with the carrageenan or the amount of salt present in the water. Both Kappa & Iota types require heating. Pre-blending **Carraluc™** with other dry ingredients facilitates the preparation of **Carraluc™** solutions.

Packing:

This product is available in 25 Kg laminated paper bags as a moisture barrier.

Storage:

Store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time. Store opened and unused packages after adequate re-sealing to avoid contamination and moisture ingress. Shelf life is 2 years from the date of manufacture.

Carraluc™ gels, however, although more resistant to microbial attack than most other water soluble polymers, should be protected by adequate preservatives when storage time shall exceed 24 hours. **Carraluc™** is compatible with most commonly used preservatives.



Lucid Colloids Ltd.

Carraluc™ Carrageenans

Safety, Health, Environment and Handling:
See Material Safety Data Sheet.