



Specialty

Carageenan

Carrageenan is the product of red algae, seaweed that is harvested from all over the world. It is manufactured by hot aqueous solution and purified by alcohol precipitation. It can be used as both a thickening agent or gelling agent in both milk and water solutions.

TYPES:	Kappa Lambda Iota
COLOR:	White to cream
SOLUBILITY:	Hot and cold
RATE OF HYDRATION:	Rapid or may require heating
VISCOSITY:	50 - 4000 CPS
GEL STRENGTH:	25 - 900+ gm/cm ²
PH:	7 - 11
PH STABILITY:	4.5 - 12.0
MESH :	Various

Carrageenan can come in several forms with several different hydration, viscosity, and gel specifications.

Typical Carrageenan used in pet food is of the Kappa variety, although we can supply you with any type.

Please contact one of our associates to with your specific requirements so that we can help you find the exact product for your application.