

H & A (Canada) Inc.

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PRODUCT DATA **CARRAGEENAN**

Item #: CA 663

CAS No: [9000-07-1]

DESCRIPTION:

A pale yellow, odorless and tasteless powder. Carrageenan is a naturally-occurring family of polysaccharides extracted from red seaweed. It is used as a gelling, thickening, and stabilizing agent in a wide range of food and beverage applications. This product is a semi-refined food grade Kappa Carragenan. It is used as an extender and stabilizer in processed meat & poultry products. Typical usage level is 0.25-0.75% w/w tumbled into the product.

SPECIFICATIONS:

Chemical

H ₂ O Gel Strength (20°C, 1.5% solution)	> 300 g/cm ²
KCl Gel Strength (20°C, 1.5% solution)	> 400 g/cm ²
Particle Size	> 90% through #200 mesh
Viscosity (75°C, 1.5% solution)	20-50 cps
Moisture	10% Max.
pH (1.5% at 50°C)	7.5 to 10

Nutritional

Calories	341/100 g
Moisture	7%
Carbohydrates	85%
Dietary Fibre	71%
Fat	0%
Sodium	< 1%
Potassium	< 10%

Microbiological

Total plate count	< 40,000/g
Salmonella	Negative
E. Coli	Negative
Moulds and Yeasts	< 300/g

Mesh Size

> 90% thru USS 200 mesh

PACKAGING & STORAGE:

Packed in 25 kg multi-wall, poly-lined paper bags. Store in tightly closed bags, away from moisture and heat. Shelf life is approximately 18 months, when stored in the above-mentioned conditions.

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