

H & A Canada Inc. Carrageenan





PROCESS AID



WATER BASED

PHARMACEUTICALS



COSMETICS





Water Based Application

Excellent Gelling agent

High Gloss

Enhances Elasticity

Plant Based

Non Allergen

Non GMO



Meat Application

Excellent Fat Replacement

Increases Product Yield

Improves Texture

High water binding capacity

Enhances Product Juiciness

Dairy Application

Provides Cocoa Suspension

Excellent Mouth Feel

Stabilizes Fat Emulsion

Provides Body and Texture

0.02 - 0.04 % dosage only!

Dairy Application

Prevents Whey Separation

Reduces Ice Crystals

Alternative Substitution to Egg H&A Carrageenan Oral, Pharmaceutical and Personal Care Application

Best Stabilizer for Tooth Paste

Excellent Binding Property

H & A Carrageenan Processing aid for Beer Fining Application

Improves Beer Clarity

Accelerates Filtration Process



Air Freshener and Petfood Application

Improves Palatability

allows easy-release from the metal can

Enhances Gravy viscosity





H&A Carrageenan Air Freshener and Petfood Application

Optimizes Gel Strength

Controls Synerisis

Used in water-based air freshener gel for environment friendly atmosphere

