

Do You Want to #ExperienceFoodBetter? Ask us how!

HYDROCOLLOIDS GUMS					
GUM POLYMER	ORIGIN	FUNCTIONALITY	SOLUBILITY	pH TOLERANCE	WATER VISCOSITY 1.0% @ 25°C
Agar Agar	Seaweeds	Gelling	Fully soluble at 100°C	2 - 10	-
Sodium Alginate	Seaweeds	Viscosity, Gelling	Cold Soluble	3 - 10	Min. 1,000 cps
Low Methoxy Pectin	Citrus Peel, Apple Peel	Gelling	Cold Viscosity, Gels with Calcium	2 - 7	-
High Methoxy Pectin	Citrus Peel, Apple Peel	Gelling	Cold Viscosity, Heat to Gel	2 - 7	-
Guar Gum	Seeds	Viscosity, Binding, Water Control	Cold Soluble	4 - 10	Min. 5,000 cps
Locust Bean Gum	Seeds	Viscosity, Mouthfeel	Fully Soluble at 74°C	4 - 10	Min. 2,600 cps
Tara Gum	Seeds	Viscosity, Mouthfeel	Partial Cold, Heat to 74°C	4 - 10	4,000 – 7,000 cps
Konjac Gum	Konjac Root	Viscosity	Cold Soluble	4 - 10	HV: 32,000 cps LV: 8,000 cps
Xanthan Gum	Microbial Fermentation	Viscosity, Suspension	Cold Soluble	1 - 13	Min. 1,300 cps
Propylene Glycol Alginate	Seaweed	Viscosity	Cold Soluble	3 - 10	100 – 300 cps
Gum Arabic	Plant Exudate	Suspension	Cold Soluble	2 - 10	100 – 300 mPas
Carboxymethyl Cellulose	Wood Pulp, Cotton	Viscosity	Cold Soluble	4 - 10	HV: 1,900 – 2,600 cps LV: 700 – 900 cps
Methyl Cellulose	Wood Pulp, Cotton	Viscosity	Cold Soluble	3 - 10	-
Micro Crystalline Cellulose	Wood Pulp, Cotton	Suspension	Partially Soluble, Shear Activated	4 - 10	40 – 175 cps
Low Acyl Gellan Gum	Fermentation	Gelling Suspension	Fully soluble at 100°C	2 - 10	-
High Acyl Gellan Gum	Fermentation	Gelling Suspension	Fully soluble at 75°C	4 - 10	-

W Hydrocolloids, Inc. offers only the best solutions for your product development needs.

Each material has a variety of grades that can be customized for your specific application. For assistance, you may contact our WHI representatives for a more in-depth discussion.



FOOD INNOVATION AT ITS FINEST

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REFINED CARRAGEENAN

KAPPA CARRAGEENAN

PRODUCT CODE RICO GEL	DESCRIPTION	PARTICLE SIZE	KGS 1.5% @ 20°C	COLOR
8832R	High Gel Strength with < 5% Inherent KCl	80 Mesh	1,300 – 1,600 g/cm ²	Beige
81136	Medium Gel Strength with Max. 5% Inherent KCl	150 Mesh	Min. 900 g/cm ²	Creamy White
8800	Regular Grade with Max. 10% Inherent KCl	200 Mesh	Min. 700 g/cm ²	Creamy White

IOTA CARRAGEENAN

PRODUCT CODE RICOVIS	DESCRIPTION	PARTICLE SIZE	CAGS 2.0% @ 20°C	COLOR
8886	Regular Iota	200 Mesh	50 – 80 g/cm ²	Beige
8870	Viscous Iota	200 Mesh	40 – 80 g/cm ²	Beige

LAMBDA CARRAGEENAN

PRODUCT CODE RICOVIS	DESCRIPTION	PARTICLE SIZE	KGS 1.5% @ 20°C	COLOR
8852	Regular Lambda	80 mesh	50 – 80 g/cm ²	Creamy White

SEMI-REFINED CARRAGEENAN

KAPPA CARRAGEENAN

PRODUCT CODE RICO GEL	DESCRIPTION	PARTICLE SIZE	KGS 1.5% @ 20°C	COLOR
8876	Regular Course Mesh	40 Mesh	240 – 340 g/cm ²	Dark Tan
88108	Natural Colored Grade	80 Mesh	600 – 850 g/cm ²	Tan
8820	Regular Fine Mesh	150 Mesh	350 – 600 g/cm ²	Light Tan
88111	Lighter Colored High Gel Strength	150 Mesh	580 – 780 g/cm ²	Lighter Tan
88105	High Gel Strength	150 Mesh	600 – 850 g/cm ²	Light Tan
8860	Regular Fine Mesh	200 Mesh	350 – 600 g/cm ²	Beige

IOTA CARRAGEENAN

PRODUCT CODE RICOVIS	DESCRIPTION	PARTICLE SIZE	CAGS 1.0% @ 20°C	COLOR
88156	Regular Coarse Mesh	20 Mesh	Min 30 g/cm ²	Tan
8835	Regular Fine Mesh	150 Mesh	20 – 80 g/cm ²	Light Tan
88122	Light Colored Fine Mesh	150 Mesh	30 – 90 g/cm ²	Light Tan

DAIRY CARRAGEENAN

PRODUCT CODE RICOVIS	DESCRIPTION	PARTICLE SIZE	MILK VISCOSITY 0.5% @ 75°C	MGS 1.5% @ 20°C	COLOR
8834	Milk Reactive Kappa	150 Mesh	Min. 5 cps	-	Beige
8506	Milk Reactive Kappa with Iota	150 Mesh	-	20 – 80 g/cm ²	Light Tan



Experience Food Better

W Hydrocolloids, Inc. (WHI) is a cornerstone of aquaculture innovation. Started in the 1960s by esteemed pioneers in seaweed (carrageenan) production in the Philippines, we have been marketing high-quality products throughout the world under the trade name RICO® Carrageenan.

With more than 50 years of experience in the food ingredient industry, WHI aims to be the global leader in this business. Our sole focus on carrageenan and its blends has made RICO® Carrageenan one of the world's finest, preferred, and eligible brands of carrageenan and food ingredient solutions.

CERTIFICATIONS



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