



RICO[®] CARRAGEENAN

Food Innovation at its Finest



THE GLOBAL LEADER OF FOOD INGREDIENT SOLUTIONS

WHAT WE CAN OFFER YOU



INNOVATION

Constant optimization of the capabilities of carrageenan is part of our advancement, through our Research and Development. We aim to have a new level of experience by developing best blends in food applications in order to provide solutions to the food industry around the globe.



QUALITY

Clients' satisfaction is our top priority. Strict and careful quality control are implemented in every step from raw material selection to final carrageenan output and delivery. With more than 40 years of experience in food industry, clients are assured of quality products. Our certifications guarantee that we meet specifications and standards.



RELIABILITY

We are committed in producing and supplying affordable, high quality, and safe products. We have experienced professionals and dynamic organization worthy of trust from our clients in providing solutions that value most, while bound in delivering excellent service.



SUSTAINABILITY

Seaweed farmers are the reason behind our good quality seaweeds. To support their livelihood, we provide them technical and financial assistance. We also have CSR projects that promote green environment to ensure that we bring sustainability and growth to economy and community.

W HYDROCOLLOIDS, INC.- HEAD OFFICE
26th Floor, W Building, 5th Avenue,
Bonifacio Global City, Taguig City 1634,
Metro Manila, Philippines

CONTACT US
Tel: +632 8856 3838
Fax: +632 8856 1033
Email: sales@rico.com.ph

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www.rico.com.ph

PRODUCT LIST

CARRAGEENAN BLENDS



RICO® CARRAGEENAN
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CATEGORY AND RICO SERIES	APPLICATIONS	ADVANTAGES
 FROZEN DESSERT <i>Rico 82 Series</i>	Ice Cream (Bulk, Sorbet, Extruded, Soft Served) Water Ice (Jelly-Tongue Lollies, Ice Popsies, Ice Lollies)	<ul style="list-style-type: none"> Induces fine ice crystals. Develops melting resistance. Provides high overrun stability. Incorporates product chewiness and smoothness ideal for non-drip desserts.
 JELLY <i>Rico 83 Series</i>	Dessert Jelly (Water Jelly, Milk Pudding, Milk Flan) Jelly Powder (Ready to Prepare)	<ul style="list-style-type: none"> Provides highly elastic and very pliable resilient gels with chewy texture. Allows easy demoulding. Gives soft, transparent and elastic gels for cold & instant desserts.
 MEAT <i>Rico 84 Series</i>	Injected/Tumbled Meat (Whole Muscle Ham, Restructured Ham, Fresh Poultry, Bacon, Roast) Emulsified Meat (Hotdog, Sausage, Bologna, Frankfurters, Salami) Canned Meat (Luncheon Meat, Corned Beef)	<ul style="list-style-type: none"> Reduces purge, induces freeze-thaw stability and improves yield. Prevents drip-loss during transit and distribution. Gives uniform consistency. Stabilizes meat emulsion. Reduces cooking loss. Improves water binding properties. Provides retort stability and suspension. Allows easy can unmolding.
 DAIRY BEVERAGES <i>Rico 85 Series</i>	Milk (Chocolate Milk, Soy Milk, HTST/Batch Processed Milk, UHT Processed or Canned Milk)	<ul style="list-style-type: none"> Provides high viscosity and uniform distribution of suspended solids. Gives good shear stability to prevent viscosity loss.
 SAUCES/CHEESE/ CONFECTIONERY <i>Rico 86 Series</i>	Dressing, Gravy, Ketchup Grated, Sliced, Block, Quick Melt, Cream, Feta Cheese Dulce de Leche, Caramel, Creme Brulee, Glaze, Gummy Candy	<ul style="list-style-type: none"> Thickens and controls flowability. Provides pH and thermal stability. Suspends spices, herbs, and vegetable bits. Provides sliceability and grating property. Imparts desirable texture, and homogeneity. Provides good spreadability and mouthfeel. Imparts body and consistency. Exhibits smooth spoonable texture with glossy finish. Provides cohesiveness and structural property.
 PET FOOD/ AIR-FRESHENER GEL <i>Rico 87 Series</i>	Semi-moist Pet Food, Chunks in Gravy Air Freshener Gel	<ul style="list-style-type: none"> Enhances water and meat particle binding. Provides stability and texture. Serves as primary gelling agent. Promotes long lasting fragrance.
 PURE CARRAGEENAN <i>Rico 88 Series</i>	Semi-refined Iota and Kappa, Refined Iota and Kappa	<ul style="list-style-type: none"> Serves as stabilizer, texturizer, and binder.
 PHARMACEUTICALS <i>Rico 89 Series</i>	Soft Gel Capsules	<ul style="list-style-type: none"> Gives viscosity and body. Provides soft, odorless and gelatin-free material for encapsulation.
 BEER <i>Ricogel BF Series</i>	Beer	<ul style="list-style-type: none"> Improves wort, shelf life, and clarity in minimal production time and use of filter acid. Imparts efficient protein coagulation with fast precipitation and flocculation. Improves beer haze and stability.

ACCREDITATIONS:



**GIVE YOUR RECIPES
A REVAMP WITH OUR
CARRAGEENAN BLENDS**



PRODUCT LIST

G U M S A N D H Y D R O C O L L O I D S

Alginates and PGA

Agar-Agar

Bamboo Fiber

Carrageenan and Seaweed Flour

Carrageenan Process Aid Systems

Cassia Gum

Carboxymethyl Cellulose

Guar Gum

Konjac Flour and Gums

Locust Bean Gum

Psyllium Husk

***RICOGEL*^{PLUS} Systems for Replacing Methylcellulose**

Tara Gum

Xanthan Gum Blends

ACCREDITATIONS:



**REVAMP APPLICATIONS WITH
FUNCTIONAL EXPERTISE!**



/whydrocolloids
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