

BLG

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**The World's Leading Professional
Hydrocolloids Manufacturer and
Service Provider**



CATALOGS

Company Overview

Brand Introduction

Product Introduction

Product Applications

COMPANY PROFILE

BLG was founded in 1996 as a biotechnology group specializing in the development, production and sales of hydrocolloids. The headquarter is located in Shanghai Pujiang Science and Technology Plaza, a national high-tech development zone. BLG has four factories which are located respectively in Shanghai City; Zhejiang Province, Jiaxing City; Ningxia Province, Wuzhong City; and South Sulawesi Province, Pinrang City (Indonesia).

The subsidiary in Singapore engaged in R&D, application and sales of food ingredients. It has strong support from the professional manufacturers in Indonesia & China and is able to provide high-quality raw materials and products. The company makes use of a variety of natural polysaccharide hydrocolloids and has developed a wide range of applications in food, health foods, cosmetics, pharmaceutical products and industrial construction.

We have been striving to make breakthroughs and innovations, and using decades of technical expertise to help our customers to improve product texture, to meet their customized requirements such as thickening, stabilization, suspension, gelation, emulsification, solubility etc. and provide them with comprehensive solutions in a wide range of fields.

COMPANY STRENGTHS

Global leader in hydrocolloids

1800 employees worldwide

Full industry chain coverage, integrated production, supply and sales

Professional R&D team, advanced instruments and equipment, providing comprehensive application solutions

Certified by FSSC22000, ISO9001, ISO22000, HACCP, HALAL, etc.



FSSC 22000 Certified



HACCP Certified



SMETA Certified



U.S. FDA Registered



KOSHER Certified



Certified by EcoVadis



MUI HALAL Certified

BLG Corporate Culture

Resource Integration

BLG, as an industry leader, has more than 20 years of development history and profound industry accumulation. All these years we have begun with the end in mind and adhere to the industrialization and integration of the industry, from raw material plantation and procurement, supply channels to customer sales network, sharing and integration of multiple business sectors. By integrating upstream and downstream resources of hydrocolloid industry chain, we will lead all stakeholders in the industry to achieve synergistic development, mutual benefit and win-win cooperation.

Professional and Efficient

In the past two decades, we have devoted ourselves to the research, production and innovation of hydrocolloids, all of which have made us more professional. Synergy between the so-called "iron triangle", involving the teamwork of Sales, Marketing and R&D, has made our service more efficient. Resource integrating and rapid information sharing among different departments enable us to follow closely the constant-changing customer needs and provide them with professional services and solutions.

Value Creation

With value creation as the starting point, BLG has been working on value innovation that is essential in the hydrocolloid field. By setting the standards for products, prices, quality, and services in the industry, we are enhancing the value of the industry while continuing to create compound values for stakeholders such as customers, employees, shareholders, partners, governments, and other organizations in society.



Company Profile

Shanghai Factory

Founded in 1996



Located in Fengxian District, Shanghai

As a national new-type industrial demonstration base, the Company operates according to the international production quality standards to build the image of a Chinese and global hi-tech enterprise. The Company mainly engages in production of carrageenan and composite products. BLG has been a technology-driven company ever since.

Zhejiang Factory

Founded in 2007



Located in Pinghu City, Zhejiang Province

Specialized in R&D, production and sales of hydrocolloids, the Company is one of the first batch of little giant enterprise featuring "Specialization, Refinement, Differentiation and Innovation" approved by the Ministry of Industry and Information Technology of People's Republic of China. It is also a world-famous manufacturer of carrageenan and konjac glucomannan. The Company has established a cooperative relationship with Jiangnan University, Shanghai Jiaotong University, East China University of Science and Technology, Institute of Oceanology, Chinese Academy of Sciences and other colleges and universities, has signed a strategic cooperation agreement with Shanghai Jiao Tong University School of Agriculture and Biology to establish the Future Food Laboratory and forge a future good innovation center based on the hydrocolloid technology.

Indonesia Factory
Founded in 2017



Located in Pinrang District, South Sulawesi Province, Indonesia

We have built a seaweed processing factory that covers a land area of 500 mu in Indonesia, the main origin of seaweed. Except for refined and primary processing of carrageenan and agar, we also purchase local fresh konjac for processing and production; this production base has become an important plant polysaccharide hydrocolloid processing base in the world and supplies goods globally, which further guarantees the safety of the supply chain.

Ningxia Factory
Founded in 2021



Located in Wuzhong City, Ningxia Province

Ningxia Factory is the fourth production base of BLG after Shanghai Factory, Zhejiang Factory and Indonesia Factory. Ningxia Shangfang covers a land area of over 500 mu. The Phase I covers a land area of 230 mu. Main products to be put into operation successively include Carrageenan, Konjac Gum, Agar-Agar, Curdlan, Gellan Gum, Welan Gum, Xanthan Gum, Refined Locust Bean Gum, etc. It will become an important production base in the hydrocolloid industry globally and help BLG Group become a leading enterprise in the global market segment. The building of Ningxia Shangfang has boosted BLG integration with R&D, intelligent manufacturing and sales to make steady progress towards the goal of a world-class and multi-category technological hydrocolloid enterprise.

BLG Social Responsibility Report



Social Responsibility



Promoting employment and income growth in less developed area

The Indonesian factory has created direct employment opportunities for nearly a thousand local people, offering competitive wages and improving the local workers' living standards.



Stabilizing and increasing the income of seaweed farming practitioners

Through a stable supply chain system, the income of seaweed farming practitioners is gradually being increased, thereby enhancing the overall value of the supply chain.



Environmental Protection

➤ Marine environmental protection and sustainable development

In collaboration with the Institute of Oceanology, Chinese Academy of Sciences, we conducted a survey on seaweed resources in Indonesia. We advocate for ecological protection in seaweed farming areas and encourage fishermen who traditionally catch wild fish to cultivate seaweed to preserve marine biodiversity.



➤ Through improvements in production processes, previously discarded seaweed filter waste is repurposed and utilized

The previously discarded waste no longer needs to be buried; instead, it is repurposed into byproducts like seaweed fiber, which can be used for cultivating mushrooms, growing grapes, raising beach sheep, and more.



➤ Complete rooftop solar panel coverage in Ningxia factory

BLG promotes clean energy by installing solar panels on the rooftops of its Ningxia factories, generating an estimated 5,000 kWh daily. Which fully supply the daily electricity required to operate Ningxia office building.



Our Products

01 Plant polysaccharide product lines

- Carrageenan (Kappa refined and semi refined)
- Carrageenan (Iota refined and semi refined)
- Carrageenan (Kappa II)
- Konjac gum
- Agar-agar
- Locust bean gum (Refined and semi refined)
- Seaweed fiber

02 Fermented polysaccharide product lines

- Gellan gum (LA/HA)
- Xanthan gum (Food grade/High transparence grade)
- Curdlan
- Welan gum

Application Areas



Savoury Food



Sweet Food



Dairy and Beverage



Rice and Noodle Products



Healthy Vegetarian Food



Pet Food



Medicine and Household Chemicals



Hydrocolloids Research Institute

BLG devotes itself to build a world-level R&D center with an industry leading R&D team.

As the research and study base of the institute of Oceanology, Chinese Academy of Sciences as well as cooperative colleges and universities. BLG possesses professional R&D institutes and teams and established in-depth cooperation and exchange with many domestic and overseas large scientific research institutions as well as higher education institutions.

BLG provides products as well as application solutions.

With nearly 30 years of production experience in and elaborate study on Carrageenan, Konjac Glucomannan, Agar-Agar and plant polysaccharides as well as Curdlan, Xanthan Gum, Gellan Gum and other fermentation polysaccharides, BLG's production technology center, quality center, R&D center and technology service department provide customers with whole-process and all-round technical support ranging from production to quality and product application.



Brand Introduction

The World's Leading Professional Hydrocolloids Manufacturer and Service Provider

BLG is passionate about hydrocolloids business, and our business has expanded actively after decades of development with products selling to every corner of the world.

From manufacturing to intellectual manufacturing, to achieve the perfect texture

BLG not only produces safe, healthy and high quality hydrocolloids, but also innovates and grows together with our customers. We have a world-class hydrocolloid R&D center and a team of experienced researchers and engineers to provide innovative product texture solutions and quality services to our customers in the food, beverage, household products, medical technology, industrial construction and other industries through effective product combinations and application solutions.

At the same time, we have established in-depth cooperation with large research institutions and universities in both domestic and overseas regions. BLG aims to explore and solve the problems that could disrupt the progress of many industries, using hydrocolloids which can improve the quality of products, and enrich human life.



Carrageenan

Carrageenan is a natural polysaccharide hydrocolloid extracted from marine plant red algae, which is generally white to light yellow powder, odorless and tasteless. Carrageenan has good water solubility and can be completely dissolved at 80 ℃. The gel formed is a thermally reversible gel, i.e. the gel melts into solution when heated, and the gel can be formed again when the solution is cooled. Carrageenan has good stability and will not hydrolyze when heated in neutral and alkaline condition. When carrageenan is used together with konjac gum, locust bean gum, xanthan gum and other colloids, it can play a significant synergistic effect, which can significantly change its gel characteristics and greatly enhance its gel elasticity and water retention.

BLG® is mainly dedicated to the application of carrageenan in food, pharmaceutical and household chemical industries. The company directly selects high quality seaweed from Philippines and Indonesia as raw material, and produces high quality products with advanced technology and perfect management. The products fully meet the requirements of national standards, EU and other domestic and international standards.

PRODUCT SERIES

Kappa, Refined Series

Kappa, Semi-refined Series

Kappa II Series

Iota, Refined Series

Iota, Semi-refined Series

Product Advantages



Gelling



Thickening



Water retention



Stabilization

Applications

Meat products, sweet food, dairy and beverage, Beer clarifier, pet food, medicine and household chemicals, etc.



Konjac Gum

Konjac is a perennial herb of genus Konjac in Araceae. The main component is glucomannan, which is a soluble hemicellulose, with low calorie, low protein, high dietary fiber and other characteristics. It is also rich in more than a dozen of amino acids and trace elements essential to the human body.

Konjac has excellent properties of gelling, thickening, stabilizing and improving quality, which is irreplaceable by other edible gums. It is widely used in meat sausage, jelly pudding, bionic vegetarian food, ice cream, noodle products, convenience products, pastries, confectionery, canned fish and meat, beverages, edible films and soluble fiber in health foods, and has been applied in various fields such as medicine, cosmetics, chemicals, petroleum and textiles.







Applications

Jelly, vegetarian food, meat sausage, frozen seasoned products, rice and noodle products, meal replacement products, etc.

PRODUCT SERIES

Konjac Flour	
BLP Series	Vegan Products
Konjac Gum	
BLM Series	KGJ Series (Transparency 70-75)
KHG Series (Transparency >80)	
Konjac Refined Powder	

Product Advantages

-  Thickening
-  Stabilization
-  Gelling
-  Suspension
-  Film formation
-  Adhesion

Agar-Agar

Agar, also known as Agar-Agar and gelose, is a polysaccharide extract of marine red seaweed and one of the most widely used seaweed gum in the world. Agar-Agar has been used as a food additive for centuries. In the 1950s, industrial agars in powdered form were first manufactured in western countries and introduced to the fields of food, cosmetics, and pharmaceuticals.

BLG Agar-Agar is isolated from premium natural seaweed such as Gracilaria verrucosa and Gelidium amansii via extraction and refinement. Agar-Agar is usually white or pale yellow, colloidal, odorless or has a slight odor. It is insoluble in cold water but soluble in boiling water.

Agar-Agar has an extremely useful and unique property in food industry applications. It has properties such as gelling and stability, and it can also form complexes with some substances. It can be used as thickening agent, coagulant, suspending agent, emulsifier, preservative and stabilizer.



PRODUCT SERIES

Agar-Agar	
BLR6001	BLR6003
Low Temperature Dissolving Agar-Agar	
BLR6101	BLR6105
Glaze Jam Agar-Agar	
BLR6107N	

Product Advantages

-  Thickening
-  Stabilization
-  Suspension
-  Gelling
-  Emulsification

Applications

Yogurt, confectionery products, ice cream, functional products, rice wine, meat products, etc.



Locust Bean Gum

Locust bean gum is an odorless plant endosperm refined polysaccharide, mainly containing mannose and galactose, with a molecular weight of about 300,000 daltons, which is an extremely good thickening and stabilizing agent. Its most important feature is that it has good gel synergistic effect with agar, carrageenan, xanthan gum and other hydrocolloids, which makes the amount of the compounded colloids less and improves the gel structure.

Product Advantages

-  Thickening
-  Stabilization
-  Gelling
-  Water retention

Applications

Jelly, pudding, cheese stick, facial care, pet food, etc.



Seaweed Fiber





OUTSTANDING CLEAN LABEL SOLUTION

Seaweed fiber is a natural dietary fiber extracted from marine plant-red algae. It is rich in dietary fiber and has good effects in water retention, oil retention, thickening and enhancing texture. It has a wide range of applications in the food industry, especially in sausage, sauce, filling, ice cream, mooncake and bakery.



PRODUCT SERIES

Seaweed Fiber		
KD217	KD229	KD270

-  Clean label
-  Frying resistance
-  Oil and water retention
-  Texture enhancement

Applications

Roast sausage, steak, marinated meat, roast meat, beef balls, dumpling filling, vegetarian meat, ice cream, mooncake filling, etc.



Curdlan

Curdlan is a white powder polysaccharide made from alcaligenes faecalis with the carbon source, the nitrogen source and microelements through fermentation, alcoholic extraction, filter press, drying and smashing. The molecular structure of Curdlan is linear glucan composed of D-glucose via β -1, 3 glucosidic bonds. Curdlan can form thermal irreversible gel, so it is also called thermal gel and condensed polysaccharide.




Curdlan can form low-intensity thermal reversible gel after reaching 55℃ by heating, and can form thermal irreversible gel after reaching 80-145℃ by heating; the jelly strength of Curdlan is affected by the concentration, heating temperature and heating time; with good freeze-thaw stability, the elasticity of Curdlan gel is still good after thawing.

BLG has set the world largest Curdlan production base where advanced automatic processing technology and strict quality management system are adopted to build a rich solution system to meet different demands of customers.

PRODUCT SERIES

Curdlan		
FT1001	FT2000	FT3000

Product Advantages

-  Thermal irreversible gel
-  Boiling and frying resistance
-  β -glucan

Applications

Sausage (high temperature sausage, low temperature sausage, roast sausage), marinated beef in sauce, fish balls, fish tofu, qianye tofu, raw and wet noodles, dumpling/wonton wrapper, microwave noodles, etc.

Gellan Gum

Gellan gum is a polymeric microbial metabolic gum. It is an extracellular polysaccharide produced by a Gram-negative bacterium derived from water lily, Pseudomonas aeruginosa (Sphingomonas paucimobilis), using small-molecule carbohydrate such as glucose as a substrate.





Gellan gum can be divided into two categories: high acyl gellan gum and low acyl gellan gum.

Gellan gum is getting more and more attention from consumers, especially from food scientists, because of its excellent properties such as natural, safe, non-toxic and efficient.

PRODUCT SERIES

Low Acyl Gellan Gum	High Acyl Gellan Gum
LA Series	HA Series

Product Advantages

-  Thickening
-  Stabilization
-  Suspension
-  Improving heat resistance

Applications

Jelly, suspension drinks, plant protein drinks, cheese, jam, yogurt, pet food, meat products, medicine and household chemicals, etc.



Xanthan Gum

Xanthan gum is a highly viscous, water-soluble microbial exopolysaccharide derived from *Xanthomonas campestris* via fermentation using starch-containing media, purification, drying, and pulverization. The molecular structure of xanthan gum is a linear linked β -d-glucose backbone with a trisaccharide side chain on every other glucose at C-3.






BLG selects excellent bacterial species and carbon sources, organic nitrogen sources as well as a proper amount of trace elements, adopts advanced fermentation and extraction process and strict quality management and develops application solutions of Xanthan gum in fields like dairy drinks, sweet foods, rice and flour products, sauces, meat products, daily chemical and pet foods to meet different demands of customers.

PRODUCT SERIES

Xanthan Gum	Transparent Xanthan Gum
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XG-C80/XG-C200	XG-HT80/XG-T80
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Product Advantages

- | | |
|--|--|
|  Thickening |  Good water retention |
|  Stabilizing |  Reduce the susceptibility to starch retrogradation |
|  Salt tolerance | |

Applications

Sauces, flour products, beverages, meat products, ice cream, baked food, personal care products, and pet food.

Welan Gum







Welan Gum is a highly viscous, water-soluble microbial metabolism polysaccharide produced by the alkaloid-producing bacterium *Alcaligenes* sp. using starch as the main raw material. The structural skeleton of Welan gum consists of D-glucose, D-glucuronide, D-glucose and L-rhamnose units.



PRODUCT SERIES

High Viscosity Welan Gum
Low Viscosity Welan Gum

Product Advantages

- | | |
|--|---|
|  Thickening |  Suspending |
|  Stabilizing |  Salt tolerance |
|  High temperature |  acid and alkali resistant |

Applications

Milk drinks (acidic, neutral), juice drinks, salad dressings, sauces, pasta sauces (soft tinned), canned food, coating flour fried food, etc. And industrial areas such as construction concrete, oilfield drilling fluid dispensing, ceramics and ink. (Used in accordance with local regulations.)