



Curdlan

Curdlan is an exopolysaccharide fabricated via fermentation of *Alcaligenes faecalis* in the presence of carbon, nitrogen, and trace element sources. On the molecular level, curdlan has a linear structure composed entirely of β -(1,3)-linked glucose residues. Curdlan, upon heating, can form a thermo-irreversible gel (also called-heat-set/high-set gel).

Product features

- ✓ Thermal irreversible gel
- ✓ Improves yield
- ✓ Stable against high temperature
- ✓ Freeze-thaw stability

Product applications

Curdlan is widely used in the food industry as a gelling agent, water-holding agent, thickener, stabilizer, and film former to improve the taste, viscoelasticity, and water retention of food products. Curdlan is mainly used in such products as prepared meat, stewed meat, ham, sausage, flour products, aquatic processing products, bean products, vegetarian meat, bionic meat products, dairy products, tapioca pearls, and yogurt.



Aquatic processing products

Recommended products: FT1001

- Improves viscoelasticity and firmness
- Improves cooking resistance
- Improves yield



Healthy vegetarian food

Recommended products: FT1001

- Improve brittleness and elasticity
- improve water retention



Flour products

Recommended products: FN80/FN90

- Increases elasticity and chewiness
- Improves soaking resistance



Stewed meat

Recommended products: FT3000

- Helps produce succulence and Chewiness
- Improves yield
- Improves product stability within shelf life

Product application solutions

Product name	Recommended products	Key Parameter	Recommended dosage	Applications
Curdlan	FT1001	Gel strength \geq 450 g/cm ²	0.1%-0.6%	Stewed meat, beef, pork, noodles, sausage, meatballs, vegetarian food
Curdlan	FT3000	Gel strength \geq 850 g/cm ²	0.1%-0.6%	Pork injection, beef injection, roasted meat
Curdlan	FT2000	Gel strength \geq 600 g/cm ²	0.1%-0.6%	Stewed meat, beef, pork, noodles, sausage, meatballs, vegetarian food