



Iota Refined Carrageenan

Iota refined carrageenan is a high-molecular-weight, hydrophilic polysaccharide mainly extracted from the red seaweed *Eucheuma spinosum* by advanced processing technology. This product contains about 32% of ester sulfate and helps mount appropriate immune responses. Iota-carrageenan is also known as calcium-sensitive carrageenan, which can form a flexible soft gel in the presence of calcium ions.

BLG sources premium seaweed from Indonesia, Tanzania, the Philippines, and Chile to produce carrageenan and has carrageenan production bases in Indonesia and China to maintain a stable supply chain. Conforming to strict quality management and supplying carrageenan for over two decades, we can offer tailor-made application solutions perfectly matched to the needs of our customers in the fields of meat, dessert, dairy, and pet food production, personal care, as well as pharmaceuticals.

Product features

- ✓ Thickening
- ✓ Gelling
- ✓ Water retention
- ✓ Improve protein stability

Product applications

Iota-carrageenan has excellent properties such as gelling, thickening, emulsification, water retention, film formation, and stable dispersion, it can be widely used in dairy products, meat products, candies, jellies, puddings, pharmaceuticals, personal care products, and dietary supplements.



Coffee

- Helps stabilize proteins
- Control floated oil
- Creates a full-flavored taste
- Reduces sedimentation



Chicken breast

- Avoids getting dry and improves juiciness
- Natural ingredients
- Reducing phosphate addition
- Helps increase product yield and reduce costs



Plant-based gummy

- Increases candy softness
- Tailor-made texture, from elastic to brittle
- Ideal substitute for gelatin



Pudding

- Helps reduce solid-liquid separation
- Ensures a tender, soft texture
- Provides excellent flavor release

Product application solutions

Product name	Recommended products	Recommended dosage	Product features	Applications
Carrageenan	BLI1120	0.1%-0.5%	Helps create a smooth, fresh, and elastic texture, reduces water separation, and replaces LBG	Jelly, pudding
Carrageenan	BLI1110	0.5%-1.0%	Improve product taste, reduce water separation	General use (dairy, beverages, and other foods)
Carrageenan	BLI1140M	0.1%-0.3%	Prevents your dishes from getting dry and reduce phosphate addition	Chicken breast, beef
Carrageenan	BLN1041	0.01%-0.05%	Thickening, emulsion, floating oil control, improve product stability	Dairy beverage