



Kappa Carrageenan

Carrageenan is a natural polysaccharide hydrocolloid extracted from marine plant red algae that has thickening, stabilizing, water retention and gelation properties and has long been used in various food applications. According to the red algae species and sulfate binding form, carrageenan can be divided into Kappa type, Iota type, Lambda type, Kappa II type, etc.

Kappa refined carrageenan is a high-molecular-weight, hydrophilic polysaccharide mainly extracted from the red seaweed *Kappaphycus alvarezii* "*Cottonii*" by advanced processing technology. According to the different processing carrageenan is divided into Kappa refined carrageenan and Kappa semi-refined carrageenan. Carrageenan has good water solubility and stability, and can form thermally irreversible gel. When carrageenan is used together with konjac gum, locust bean 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 sources premium seaweed from Indonesia, Tanzania and the Philippines 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

- ✓ Brittle gel
- ✓ Suspension stability
- ✓ Synergistic effect (with konjac LBG)

Product applications

Kappa carrageenan is widely used in meat products, candies, dairy beverages, pasta products, pet food, pharmaceuticals and personal care products, etc.



Meat products (Ham, Sausage)

- Enhance product elasticity and juiciness
- Improves yield
- Freeze-thaw stability



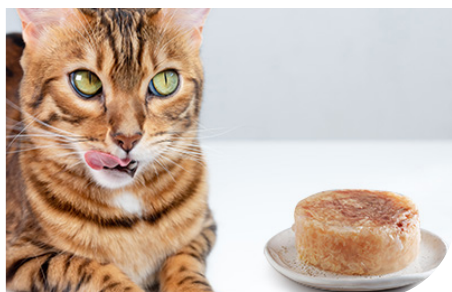
Desserts (Jelly, Pudding)

- Increase elasticity
- Tender taste
- High transparency
- Good flavor release



Dairy (Cheese, Ice cream, Cocoa milk)

- Enhance fine and smooth texture
- Reduce water separation
- Stable suspension network structure



Pet food (Clear gel type, Broth type)

- Good thickening and emulsifying properties
- Water and oil retention
- Improve palatability



Cosmetics & Medical

- Good film formation and water retention
- Continuous release of moisture

Product application solutions

Product name	Recommended products	Recommended dosage	Product Features	Applications
Carrageenan	BLK1120	0.3%-0.5%	High transparency, Enhance product hardness, Prevent product water separation	Meat products, desserts
Carrageenan	BLK2120	0.3%-0.5%	Enhance product hardness, Prevent product water separation	Meat products, dairy
Carrageenan	BLK3045	0.3%-0.5%	Good thickening and emulsifying properties, Water and oil retention	Pet food
Carrageenan	CK150	1%-1.5%	Good water retention, Continuous release of moisture	Mask, eye mask
Carrageenan	BLN1611	0.01%-0.03%	Good suspension capacity and stability	Modified milk
Carrageenan	BLL2001	0.01%-0.03%	Increase expansion rate, inhibit ice crystal growth, and enhance taste	Ice cream