CARRAGEENAN

Nourisi

Carrageenan

Carrageenan is best known for making carrageenan jelly powder. Carrageenan is a naturally-occurring family of polysaccharides extracted from red seaweed.It is used as a gelling, thickening, and stabilizing agent in a wide range of food and beverage applications. Carrageenan can be used as an extender and stabilizer in processed meat & poultry products.

1.In food industry,carrageenan can be used as gelling agent, thickener, stabilizer, suspending agent and clarifier, and can be used in products such as soft candy, jelly, sausage, canned meat, ice cream, beverage, condiment, milk, bionic food, jam, canned thick soup, beer, bread, pet food and so on.

2.In pharmaceutical industry, it can be used as medicine suspending agent and dispersant, and can be used to produce capsule products etc.

3.In daily chemical industry, it can be used in toothpaste, detergent, cosmetics and air freshener.

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