CURDLAN

Nourisi

Description

A naturally fermented gel to stabilise your food products.

Features of curdlan

CURDLAN does not have any flavour or smell, it will expend the size when extra water added. Curdlan has three main features as below.

*** SOLUBILITY**

Curdlan dissolves in an alkaline aqueous solution but not in water at ambient temperature.

*** GELATION**

Depends on the different temperature, aqueous suspension of curdlan can be formed into two types of heat-induced gel.

Low-set gel: when aqueous suspension is heated to between 55 and 60℃ and then cooled to under 40℃, this gel is thermoreversible.

High-set gel: when aqueous suspension is heated above 80℃, stable against high temperature, for instance retorting.

*** GEL FORMATION**

· When curdlan at 100-130℃ and performance of frozen curdlan is studied by determining gel strength and syneresis. Even when aqueous suspension of curdlan is heated to 100℃ or higher, they formed gel, the strength of which increased with temperature.

· Curdlan gel also stable against freezing and thawing

Tel: 0533-3577388
Fax: 0086-533-3577166

Qilu E-commerce Valley, Liuquan Road,
Zibo, Shandong, China

info@bynaturetech.com
Web: www.nourisigroup.com

COMMERCIAL FOOD APPLICATIONS

Curdlan has numerous applications as a gelling agent in the food, construction, and pharmaceutical industries and has been approved as a food additive by the U.S. Food and Drug Administration. For example, noodles, sausages, meat balls, fish cakes, jellies etc.

TEXTURE MODIFICATION

* **Meat products:** such as sausage, ham, meatballs, etc.

Results: improve water retention, solidity, reduce the damage under the hot and cold conditions, improve food sense and make emulsions of meat products more stable.

* **Processed foods:** snacks:such as hamburgers, fried chicken, dumplings etc.

Results: improve water retention, food quality, increase volumes, in addition to soy protein taste etc.

* **Noodle products:** such as fresh/dried noodles, instant noodles and pastas.

Results: increase of elasticity, chewing sense, prevent over boiled and cloudy soup etc.

* **Sauces and Canned foods**

Results: prevent leakage, increase the viscosity, prevent the precipitation and improve texture and flavour.

Tel: 0533-3577388
Fax: 0086-533-3577166

Qilu E-commerce Valley, Liuquan Road,
Zibo, Shandong, China

info@bynaturetech.com
Web: www.nourisigroup.com