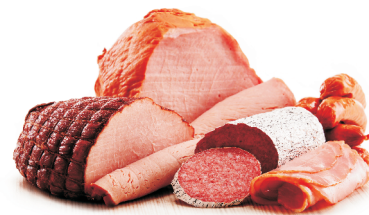


CARRAGEENAN PRODUCT APPLICATIONS



MEAT

- Improves texture, sliceability & mouthfeel
- Increases production yield & stabilizes emulsion
- Provides freeze - thaw stability



ICE CREAM

- Prevents precipitation of milk casein
- Contributes to desirable overrun & texture
- Imparts a homogenous meltdown



MARINE HYDROCOLLOIDS

CARRAGEENAN

A Wholly Natural Hydrocolloid

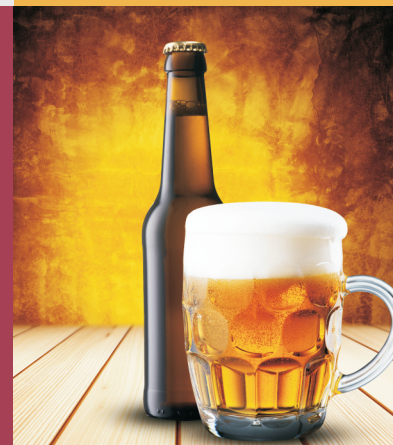
WATER DESSERT JELLIES

- Provides a complete range of texture from elastic to brittle gels
- Forms at room temperature



BEER

- Accelerates precipitation & flocculation of protein
- Improves wort recovery & beer clarity
- Decreases production cost by minimising use of filter aid



OTHER DAIRIES

- Prevents fat & whey separation
- Improves sliceability & shape retention in cheese
- Acts as a gelling agent in flans & puddings



CHOCOLATE MILK

- Stabilizes cocoa suspension at very low concentration
- Imparts homogenous appearance & texture
- Provides excellent mouth feel & flavour release



OTHER APPLICATIONS

- Air Freshener
- Personal care products
- Pharmaceutical



PET FOOD

- Binds meat particles & adds richness to the gravy
- Maintains uniformity throughout the can
- Gives sheen to the product & facilitates easy unmolding



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COMPANY PROFILE

Marine Hydrocolloids - the largest producer of Agar Agar in India was established in 1982 to manufacture food grade Agar Agar. As a result of constant R & D work, Bacteriological & Pharmaceutical grade were developed. We have also added Agarose & Wondergel - Spreadable type Agar Agar to our product line.

Now we are proud to introduce Carrageenan to our product list.

WHAT IS CARRAGEENAN

Carrageenan is a hydrocolloid that belongs to a family of water soluble polysaccharides extracted from certain species of red seaweed.



TYPES OF CARRAGEENAN

Kappa	Iota	Lambda
Elastic gel with no syneresis. Soluble in hot water.	Brittle gel with some syneresis. Soluble in hot water.	No gel. High viscosity solution. Soluble in cold water.

WHAT WE OFFER

We offer a multitude of Carrageenan products formulated to meet various customer specifications.

Our products include **Pure Refined & Semi Refined Carrageenan** of both Iota & Kappa types. Commercial Carrageenan is usually standardised by blending different batches of Carrageenan and / or adding other gums & salt to obtain the desired gelling or thickening properties.

Our products are widely classified under following categories.

WATERGEL

Best for application requiring gelling & water-holding capacities

WATERVIS

Used in applications requiring viscosity

LACTOGEL

Suited for stabilization of dairy desserts

LACTOVIS

Provides stability to liquid milk products & frozen dairy desserts

We are pleased to offer various types of **Pure Refined / Semi Refined** as well as **Blended Carrageenan** specifically made for various applications as given below.

Different grades of Carrageenan	Carrageenan Type	Application
Watergel GU 8932	Pure refined Carrageenan	For meat & sausage
Watergel MP 1250	Pure semi-refined Carrageenan	For meat & sausage
Watergel PF 6215	Pure semi-refined (Tech grade)	For pet food
Watergel WD 3955	Refined blended Carrageenan	For water based jelly
Watergel CD 7069	Refined blended Carrageenan	For candy
Watervis TP 9218	Semi Refined blended Carrageenan	For tooth paste
Watergel AFG 9098	Refined blended Carrageenan	For air freshener gel
Lactovis IC 2194	Semi Refined blended Carrageenan	For frozen dessert



EXCELLENCE IN QUALITY

Our expert technical team with fully equipped laboratory, monitor consistency & safety of raw materials & end products for achieving & maintaining customer satisfaction.

STORAGE & PACKAGING

The products must be stored in cool & dry ambient.

Detailed specifications & recipes are available at our website, indiaagar.com