

A NEW PRODUCT in town

Marine Hydrocolloids has launched its latest product range of carrageenan that can be used in water dessert jellies, pet food, meat, chocolate milk, and dairy products among others.

Marine Hydrocolloids, the largest processor and exporter of Agar Agar in India for more than 30 years, has introduced carrageenan to its product range apart from Agar food grade, bacteriological and pharmaceutical grades, Agarose, Wondergel (spreadable-type Agar), and plant gel.

Carrageenan is a hydrocolloid that belongs to a family of water-soluble polysaccharides extracted from certain species of red seaweed. There are three carrageenan types which are of commercial interest because of the various applications of hydrocolloids in food and other industrial uses. They are called the Iota, Kappa, and Lambda carrageenan. They are co-polymers which differ in their chemical structure and properties, and therefore in their applications in food.

IOTA

- Gels most strongly with calcium salts
- Elastic gel with no syneresis (weeping out of water)
- Gel is freeze-thaw stable, completely soluble in hot water

KAPPA

- Gels most strongly with potassium salts
- Brittle gel with some syneresis
- Synergistic with locust bean gum
- Soluble in hot water

LAMBDA

- No gel formation, forms high viscosity solutions
- Fully soluble in cold water



Marine Hydrocolloids offers a multitude of carrageenan products formulated to meet various customer specifications. The products include pure refined and semi-refined carrageenan of both Iota and Kappa types. Commercial carrageenan is usually standardised by blending different batches of carrageenan and/or adding other gums and salt to obtain the desired gelling or thickening properties.

The products are widely classified into the following categories:

Watergel: Best for application requiring gelling and water-holding capacities

Watervis: Used in applications requiring viscosity

Lactogel: Suited for stabilisation of dairy desserts

Lactovis: Provides stability to liquid milk products and frozen dairy desserts

The company also offers various types of pure refined, semi-refined, as well as blended carrageenan specifically made for various applications such as water dessert, processed cheese and gelled desserts (Watergel GU 8932); general meat (Watergel MP 1250); fruit crush (Watervis FJ 6024); water-based jelly and cup jelly (Watergel WD 3955); candy, gummy bears and jujubes (Watergel CD 7069); ice cream and frozen desserts (Lactovis IC 2194); yoghurt (Lactovis MK 5650); pet food (Watergel PF 6215); toothpaste (Watervis TP 9218) and air freshener gel (Watergel AFG 9098) among others.

