

10-1 Carrageenan

I. Product Overview

Product Name: Carrageenan

Category: Hydrophilic Colloid

CAS Number: 11114-20-8

Molecular Formula: $C_{24}H_{36}O_{25}S_2$

Packing: 25 kg/bag, woven bags or paper bags, 120 mesh.

15 tons can be loaded without pallets in 20FCL containers,
and 12.5 tons can be loaded with pallets.

Minimum Order Quantity: 500 kg

Quality Standards: Kosher, Halal, ISO



II. Product Specifications

Item	Refined Carrageenan	Semi-Refined Carrageenan
Viscosity (mPa·s)	≥5	≥5
Ash (w/%)	15%-40%	15%-40%
Dry Loss (w/%)	≤12%	≤12%
Lead (Pb) (mg/kg)	≤5	≤5
Arsenic (As) (mg/kg)	≤3	≤3
Cadmium (Cd) (mg/kg)	≤2	≤2
Mercury (Hg) (mg/kg)	≤1	≤1
Gel Strength (g/cm ²)	≥1200	≥450
pH Value	8-11	8-11
Acid Insoluble Ash (w/%)	≤1%	≤1%
Sulfate (SO ₄) (w/%)	15%-40%	15%-40%
Total Colony Count (CFU/g)	≤5,000	≤5,000
Mold and Yeast /cfu/g	≤300	≤300
Coliform (CFU/g)	Absent in 5g	Absent in 5g
Salmonella	Absent in 10g	Absent in 10g

III. Applications

- Fresh seaweeds are washed, dried, and processed through alkali treatment, rinsing, boiling, filtering, drying, and grinding to obtain carrageenan. It is primarily used in meat, confectionery, dairy beverages, personal care products, pharmaceuticals, and pet food for thickening, stabilizing, shaping, suspending, and gelling.

IV. Storage

Carrageenan should be stored in a cool, dry, and ventilated place, away from direct sunlight and high temperature and humidity environments. The storage temperature should not exceed 30°C. The packaging should be intact to prevent the product from becoming damp and deteriorating. The shelf life is 18 months from the date of production.