



PRODUCT NAME : SETTE ALOR

APPLICATION: DAIRY BEVERAGES

FUNCTIONS :

- Provides complete range of texture of gels
- Forms gel at room temperature
- Provides minimal syneresis
- Contributes to gel clarity

IMPORTANT PRODUCT CHARACTERISTIC:

- Yellowish or tan to white, coarse to fine powder ; Neutral to slight seaweed odor ; Neutral to slight seaweed taste ; 7-11 pH, min. of 5 cps for viscosity ;
- Heavy Metals : Arsenic Max. of 3 ppm ; Lead Max. of 5 ppm
- Mercury Max. of 1 ppm ; Cadmium Max of 2 ppm
- Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ;
- Salmonella Negative in 25 g ; Coliform Negative in 1 g
- Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg multi walled paper bag (Kraft Bag) with polyethylene liner.
All packaging material complies with FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

2 years from date of manufacture shown on the product label. This applies to unopened packages, under dry (no free moisture) and cool (below 35oC) conditions. No physical damage, excess humidity, extreme temperatures , observe correct stacking height (standard 2 pallets)

WHERE IT IS TO BE SOLD : Industrial consumer for manufacturer and trader.

LABELING AND FOOD SAFETY INSTRUCTIONS FOR HANDLING :

Name of Product, Lot Number, Manufacturing Date, Name and address of Manufacturer, Net Mass.
Keep in a dry place; no hook

METHOD OF DISTRIBUTION : Distributed by air, land and sea.



PRODUCT NAME : SETTE ATC 007/008

COMPOSITION : 100% Alkali Treated Chips

IMPORTANT PRODUCT CHARACTERISTIC:

Light brown chips, neutral to slight seaweed odor,
 neutral to slight seaweed taste 8-11 pH, min. 20 cps, 5 - 15 mm for particle size
 Heavy Metals : Arsenic Max. of 5 ppm ; Lead Max. of 5 ppm
 Mercury Max. of 1 ppm ; Cadmium Max of 2 ppm
 Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ;
 Salmonella Negative in 25 g ; Coliform Negative in 1 g
 Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg PP bag with polyethylene liner. All packaging material complies with
 FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

2 years from date of manufacture shown on the product label. This applies to unopened packages,
 under dry (no free moisture) and cool (below 35oC) conditions. No physical damage, excess humidity,
 extreme temperatures , observe correct stacking height (standard 2 pallets)

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LABELING AND FOOD SAFETY INSTRUCTIONS FOR HANDLING :

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 Keep in a dry place; no hook

METHOD OF DISTRIBUTION : Distributed by air, land and sea.



PRODUCT NAME (S): SETTE FLORES

FUNCTIONS :

- Imparts a homogenous meltdown
- Control ice crystal formation
- Contributes to overrun, ease of extrusion
- Contributes to smooth texture and creamy mouthfeel

IMPORTANT PRODUCT CHARACTERISTIC:

- Yellowish or tan to white, coarse to fine powder ; Neutral to slight seaweed odor ; Neutral to slight seaweed taste ; 7-11 pH, min. of 5 cps for viscosity ;
- Heavy Metals : Arsenic Max. of 3 ppm ; Lead Max. of 5 ppm
- Mercury Max. of 1 ppm ; Cadmium Max of 1 ppm
- Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ;
- Salmonella Negative in 25 g ; Coliform Negative in 1 g
- Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg multi-walled paper bag (Kraft Bag) with polyethylene liner.
All packaging material complies with FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

2 years from date of manufacture shown on the product label. This applies to unopened packages, under dry (no free moisture) and cool (below 35oC) conditions. No physical damage, excess humidity, extreme temperatures , observe correct stacking height (standard 2 pallets)

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METHOD OF DISTRIBUTION : Distributed by air, land and sea.



PRODUCT NAME (S): SETTE KOMODO

FUNCTIONS :

- Reduced cooking purge and cooking loss
- Provides freeze-thaw stability
- Improve appearance, texture and sliceability
- Increase yield
- High water binding capacity
- Stabilizes the fat-protein emulsion in meat

IMPORTANT PRODUCT CHARACTERISTIC:

- Yellowish or tan to white, coarse to fine powder ; Neutral to slight seaweed odor ; Neutral to slight seaweed taste ; 7-11 pH, min. of 5 cps for viscosity ;
- Heavy Metals : Arsenic Max. of 3 ppm ; Lead Max. of 5 ppm
- Mercury Max. of 1 ppm ; Cadmium Max of 1 ppm
- Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ;
- Salmonella Negative in 25 g ; Coliform Negative in 1 g
- Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg multi walled paper bag (Kraft Bag) with polyethylene liner.
All packaging material complies with FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

- 2 years from date of manufacture shown on the product label. This applies to unopened packages, under dry (no free moisture) and cool (below 35oC) conditions. No physical damage, excess humidity, extreme temperatures , observe correct stacking height (standard 2 pallets)

WHERE IT IS TO BE SOLD : Industrial consumer for manufacturer and trader.

LABELING AND FOOD SAFETY INSTRUCTIONS FOR HANDLING :

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- Keep in a dry place; no hook

METHOD OF DISTRIBUTION : Distributed by air, land and sea.



PRODUCT NAME : SETTE ROTE

APPLICATION: CONFECTIONERY

FUNCTIONS :

- Provides complete range of texture of gels
- Forms gel at room temperature
- Provides minimal syneresis
- Contributes to gel clarity

IMPORTANT PRODUCT CHARACTERISTIC:

Yellowish or tan to white, coarse to fine powder ; Neutral to slight seaweed odor ; Neutral to slight seaweed taste ; 7-11 pH, min. of 5 cps for viscosity ; Heavy Metals : Arsenic Max. of 3 ppm ; Lead Max. of 5 ppm ; Mercury Max. of 1 ppm ; Cadmium Max of 2 ppm ; Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ; Salmonella Negative in 25 g ; Coliform Negative in 1 g ; Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg multi walled paper bag (Kraft Bag) with polyethylene liner. All packaging material complies with FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

2 years from date of manufacture shown on the product label. This applies to unopened packages, under dry (no free moisture) and cool (below 35oC) conditions. No physical damage, excess humidity, extreme temperatures , observe correct stacking height (standard 2 pallets)

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METHOD OF DISTRIBUTION : Distributed by air, land and sea.



SETTE SABU

PRODUCT NAME : SETTE SABU

APPLICATION: PHARMACEUTICALS and COSMETICS

FUNCTIONS :

- Excellent homogeneity and good texture
- Stabilizes toothpaste system
- Film forming agent for soft gel capsules
- Prevents settling of solid particle

IMPORTANT PRODUCT CHARACTERISTIC:

- Yellowish or tan to white, coarse to fine powder ; Neutral to slight seaweed odor ; Neutral to slight seaweed taste ; 7-11 pH, min. of 5 cps for viscosity ;
- Heavy Metals : Arsenic Max. of 3 ppm ; Lead Max. of 5 ppm
- Mercury Max. of 1 ppm ; Cadmium Max of 2 ppm
- Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ;
- Salmonella Negative in 25 g ; Coliform Negative in 1 g
- Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg multi-walled paper bag (Kraft Bag) with polyethylene liner.
All packaging material complies with FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

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LABELING AND FOOD SAFETY INSTRUCTIONS FOR HANDLING :

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METHOD OF DISTRIBUTION : Distributed by air, land and sea.

**sette mari**
carrageenan



PRODUCT NAME : SETTE SRC 007/008

COMPOSITION : 100% Carrageenan (E 407a)

IMPORTANT PRODUCT CHARACTERISTIC:

Yellowish or tan to white, coarse to fine powder ; Neutral to slight seaweed odor ; Neutral to slight seaweed taste ; /-11 pH, min. of 5 cps for viscosity ; Heavy Metals : Arsenic Max. of 5 ppm ; Lead Max. of 5 ppm ; Mercury Max. of 1 ppm ; Cadmium Max of 2 ppm ; Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ; Salmonella Negative in 25 g ; Coliform Negative in 1 g ; Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg multi-walled paper bag (Kraft Bag) with polyethylene liner.
All packaging material complies with FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

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PRODUCT NAME : SETTE SUMBA

APPLICATION: BEVERAGES

FUNCTIONS :

- Used for faster precipitation and flocculation
- Improves wort and beer clarity
- Minimizes the use of filter aid
- Better shelf life (no chill haze)
- Reduces production time
- Requires low dosage application

IMPORTANT PRODUCT CHARACTERISTIC:

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- Heavy Metals : Arsenic Max. of 3 ppm ; Lead Max. of 5 ppm
- Mercury Max. of 1 ppm ; Cadmium Max of 2 ppm
- Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ;
- Salmonella Negative in 25 g ; Coliform Negative in 1 g
- Free from foreign matters

INTENDED USE : Thickener, gelling agent, stabilizer, emulsifier

PACKAGING : 25 kg multi-walled paper bag (Kraft Bag) with polyethylene liner.
All packaging material complies with FDA and EU Food legislation.

INTENDED SHELF LIFE AND STORAGE CONDITIONS :

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Keep in a dry place; no hook

METHOD OF DISTRIBUTION : Distributed by air, land and sea.



PRODUCT NAME : SETTE TIMOR

APPLICATION: PET FOOD and AIR FRESHNER GEL

FUNCTIONS :

PETFOOD

- Binds meat particle
- Prevents fat separation during processing
- Reduces syneresis of the product

AIR FRESHENER

- Provides stable, dry and solid gels
- Provides uniform release of fragrance oils

IMPORTANT PRODUCT CHARACTERISTIC:

Yellowish or tan to white, coarse to fine powder ; Neutral to slight seaweed odor ; Neutral to slight seaweed taste ; /-11 pH, min. of 5 cps for viscosity ; Heavy Metals : Arsenic Max. of 5 ppm ; Lead Max. of 5 ppm ; Mercury Max. of 1 ppm ; Cadmium Max of 2 ppm ; Microbiological : Total Plate Count Max. of 5000 cfu/g ; Yeast and Molds 100 cfu/g ; Salmonella Negative in 25 g ; Coliform Negative in 1 g ; Free from foreign matters

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