

Seaweed is one of nature's wonders and an ultimate gift from the sea. Grown and produced primarily in the Philippines, *Eucheuma* seaweed is continually being developed through the years to maximize its potential in providing food innovation for different applications. Apart from providing food solutions through production of seaweed to carrageenan, seaweed farming also helps

W HYDROCOLLOIDS, INC



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our large network of farmers attain sustainability as it encourages local people to protect and value the sea and its resources.

For more than 40 years, **RICO CARRAGEENAN** through W HYDROCOLLOIDS, INC. constantly innovates in providing optimum food solutions around the globe, making RICO CARRAGEENAN the world's preferred Carrageenan brand.

Food Innovation at its Finest



Accreditations:





BEVERAGES CARRAGEENAN BLENDS



APPLICATIONS

ADVANTAGES



Suspends cocoa particle and prevents phase separation
 Provides homogeneous appearance
 Imparts viscosity and desirable

mouthfeel

0.02 - 0.04

DOSAGE (%)

Chocolate Milk	mouthieer	
Processed Milk	 Stabilizes milk drinks with thixotropic properties to resist loss in viscosity due to processing stress Suspends particles and prevents whey-off 	0.02 - 0.04
Fruit Juice	 Imparts viscosity and desirable mouthfeel Improves consistency and homogeneity 	0.1 - 0.3
	 Provides a thin, flexible film for liquid encapsulation Imparts structural integrity for improved shape retention 	0.5 - 1.0
	Improves wort, shelf life, and clarity with minimal production time and use of filter acid	0 002 - 0 005



 Imparts efficient protein coagulation with fast precipitation and flocculation
 Improves beer haze and stability

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0.002 - 0.005

CONFECTIONERIES **CARRAGEENAN BLENDS**

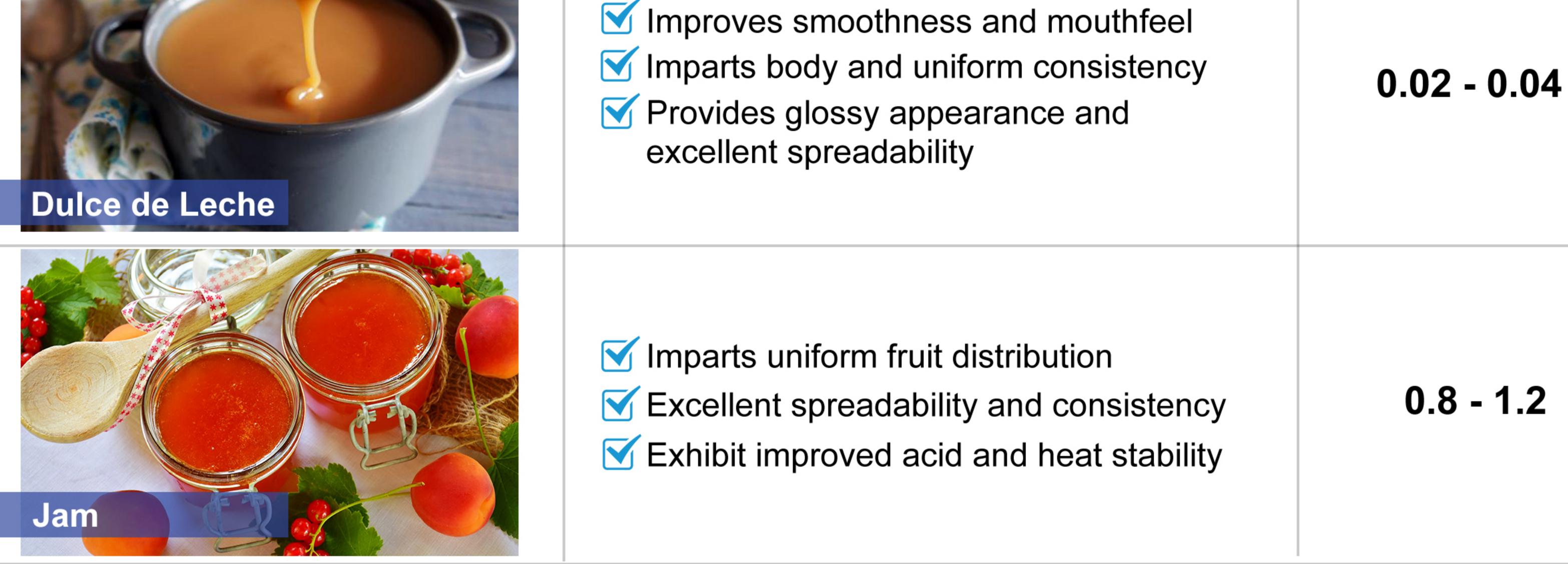




1.0 - 2.0

Gel Glaze

Marts glossy appearance Thermo-reversible gel with good clarity Second Se



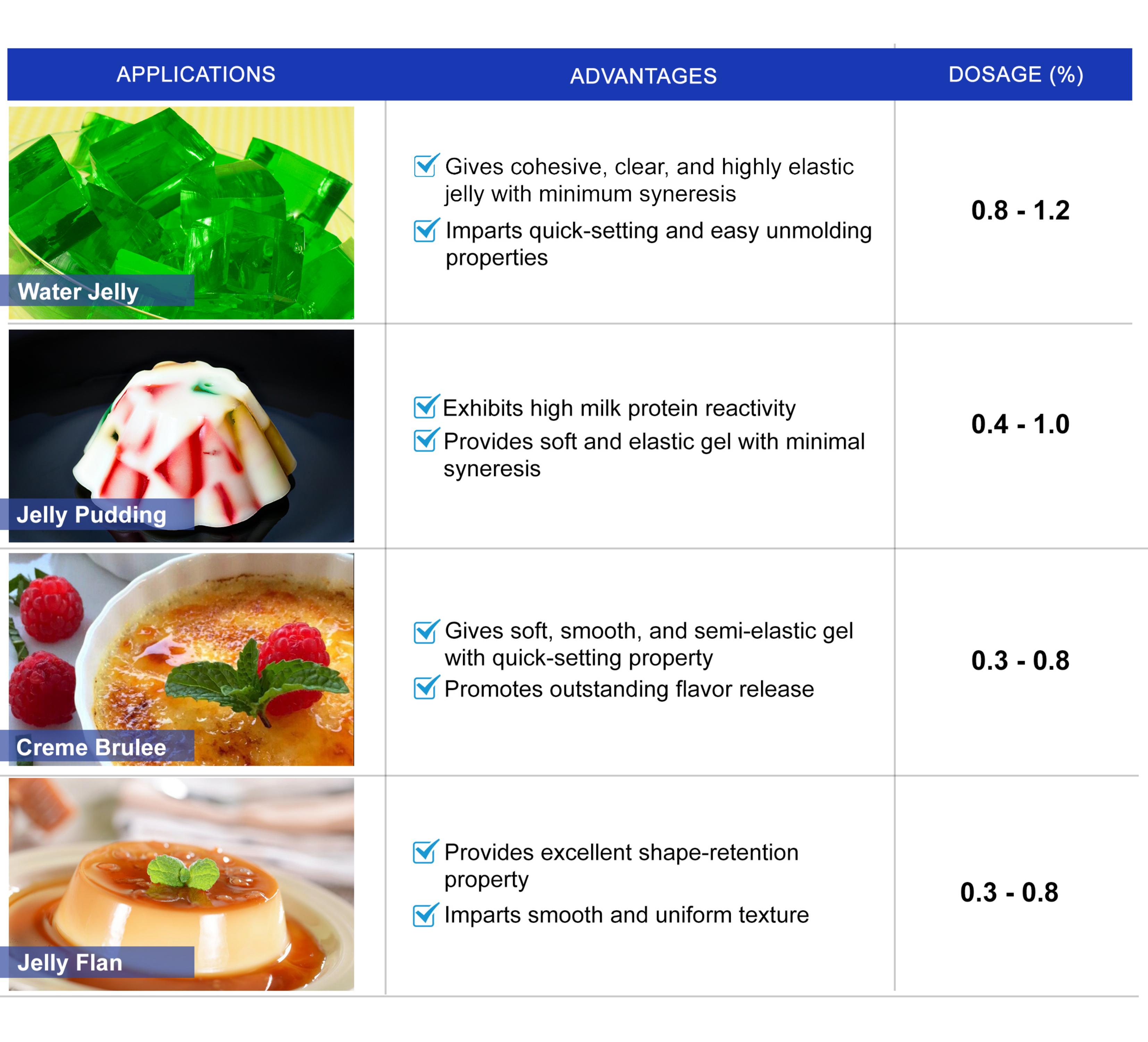
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• DESSERT JELLIES • CARRAGEENAN BLENDS







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FERMENTED DAIRY PRODUCTS **CARRAGEENAN BLENDS**



APPLICATIONS

ADVANTAGES





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FROZEN DESSERTS **CARRAGEENAN BLENDS**

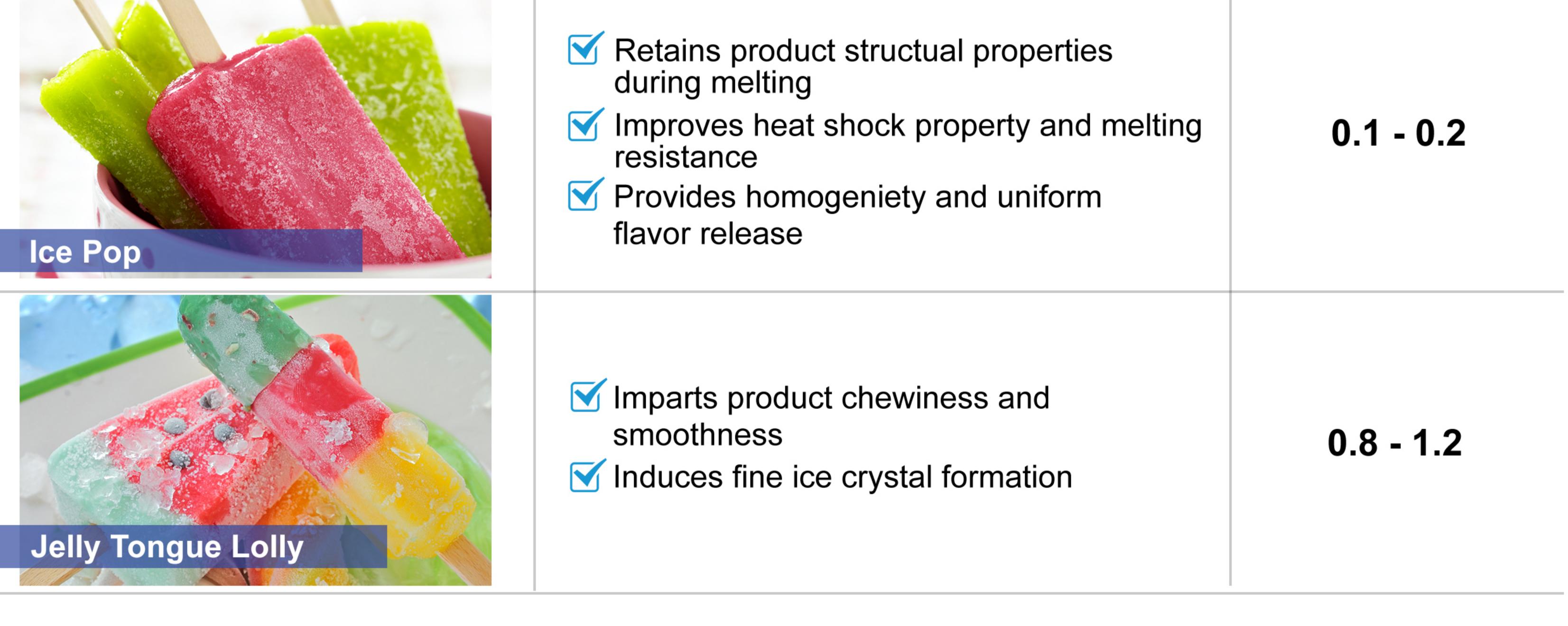






V Provides fast hydrating stabilizer system with excellent whey-off control Induces fine ice crystal formation and good shape retention property Marts desirable consistency and mouthfeel

0.3 - 0.7



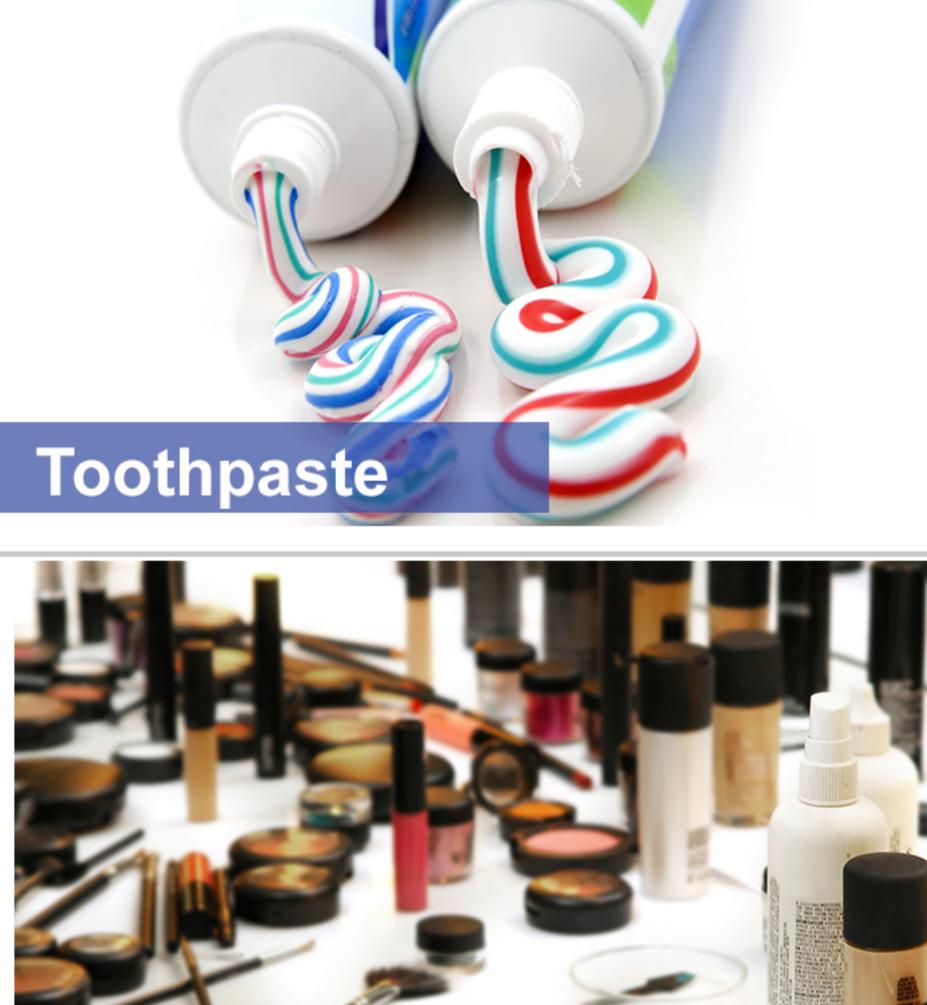
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HEALTH AND PERSONAL CARE PRODUCTS CARRAGEENAN BLENDS



APPLICATIONS	ADVANTAGES	DOSAGE (%)
	 Provides soft, odorless, and plant-based material for encapsulation Facilitates gel and film formation 	2.0 - 4.0
<image/>	 Improves structural integrity Serves as binder and texturizer 	2.0 - 3.0



Cosmetics

Provides desirable body and texture
 Imparts continuous extrusion property
 Prevents separation of humectants

1.0 - 2.0

 Functions as bodying agent in creams and lotions
 Serves as stabilizer and thickener

0.5 - 1.5

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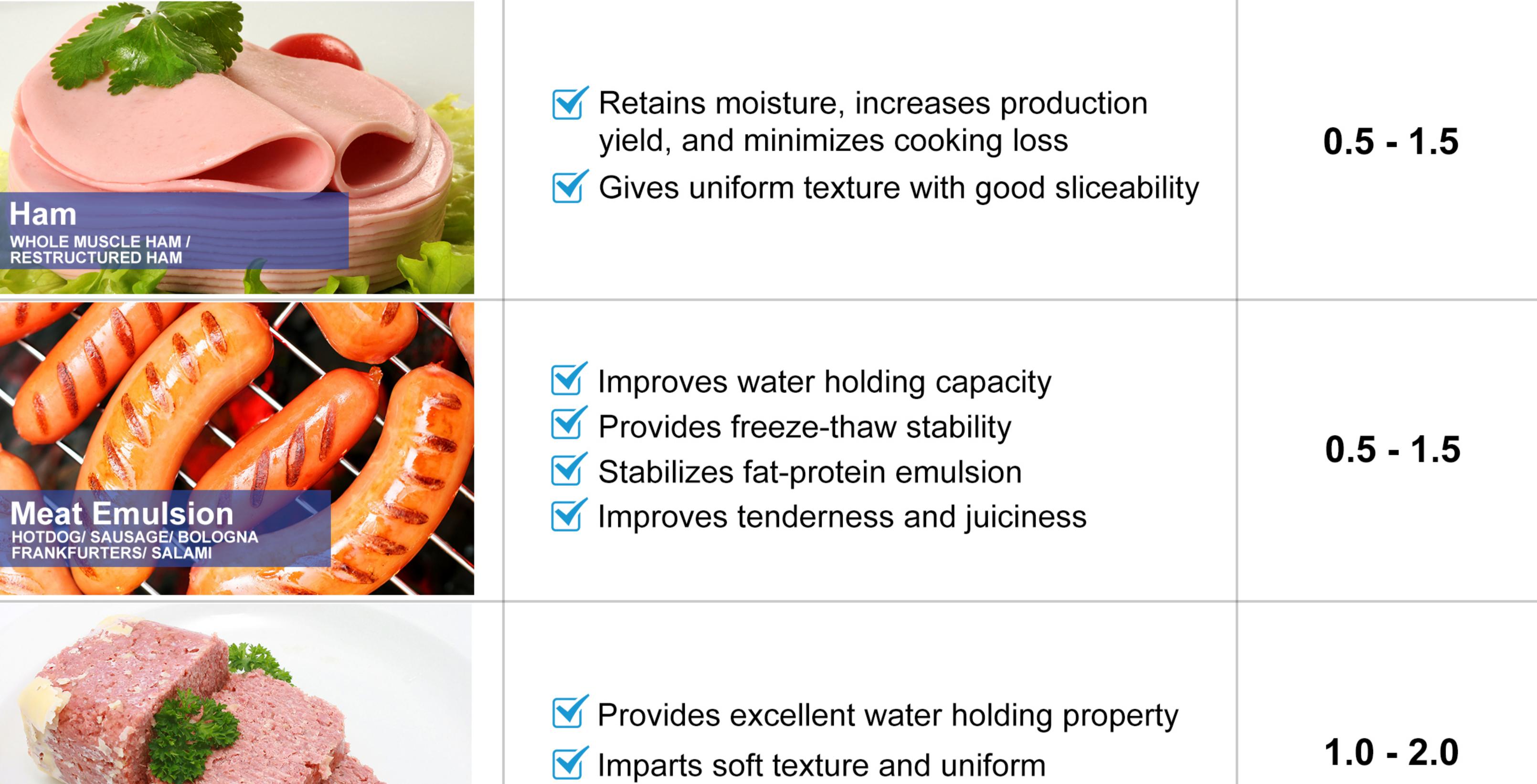
MEAT PRODUCTS CARRAGEENAN BLENDS



APPLICATIONS

ADVANTAGES

DOSAGE (%)



Canned Meat LUNCHEON MEAT/ CORNED BEEF	consistency	
ERSH MEAT/ ROASTED MEAT	 Provides freeze-thaw stability and prevents drip loss Gives excellent brine suspension stability and moisture retention Improves weight yield 	0.3 - 0.5
	Y Provides freeze-thaw stability	



Gives excellent emulsion stability

Manual Ma

0.2 - 1.0

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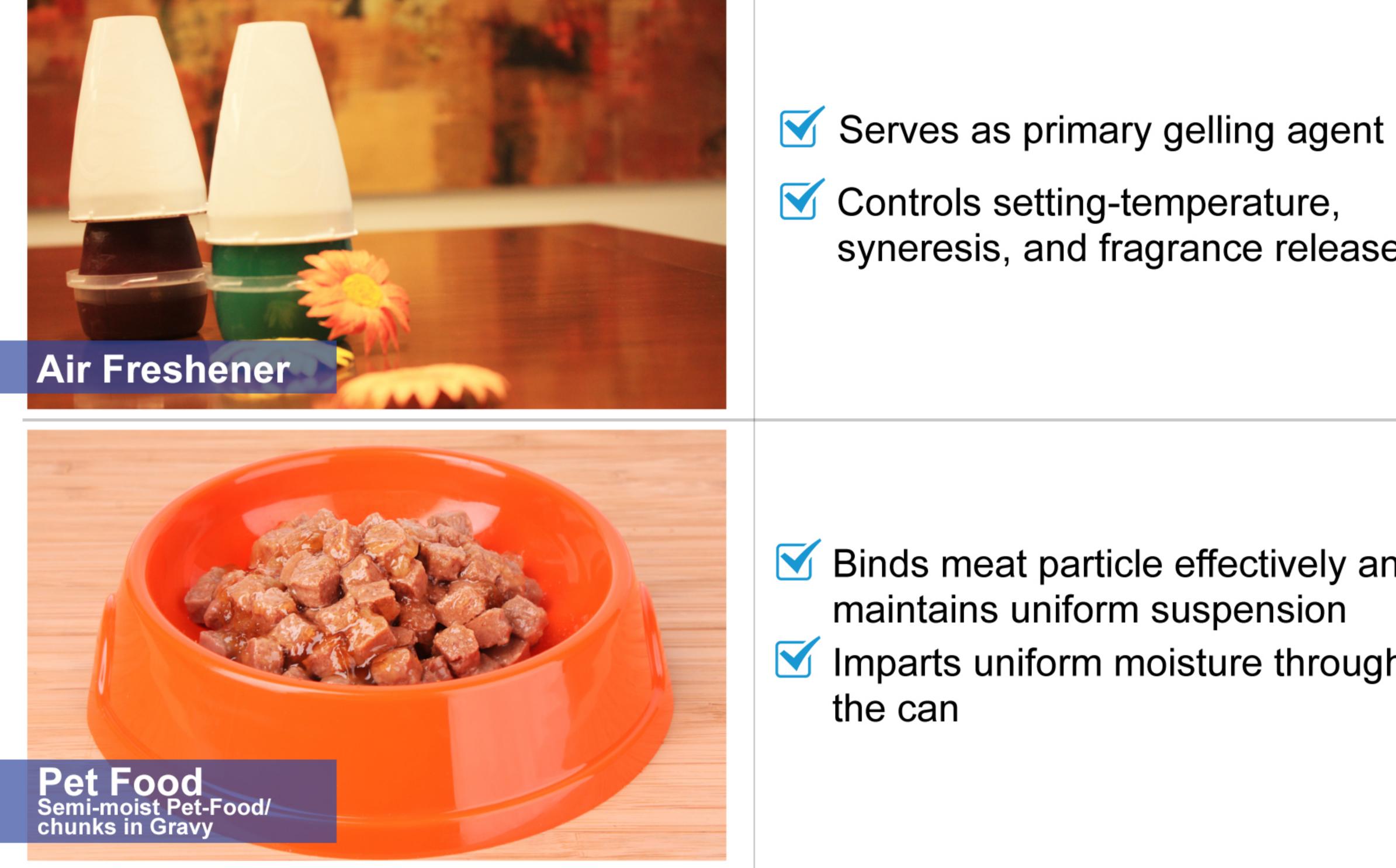
NON-FOOD AND PET FOOD PRODUCTS **CARRAGEENAN BLENDS**





ADVANTAGES

DOSAGE (%)



Sinds meat particle effectively and maintains uniform suspension

syneresis, and fragrance release

2.0 - 3.0

1.0 - 2.0

Marts uniform moisture throughout the can

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