

Carrageenan Product Applications



Meat & Sausage

Meat

- High water binding capacity
- Better Slice -ability
- Increases Production yield & stabilizes emulsion
- Provide freeze – thaw



Ice Cream

Ice Cream

- Imparts excellent creamy mouthfeel and fine, smooth texture.
- Provides good melting resistance

Air Freshener



Clear Soap



Carrageenan

A Wholly Natural Hydrocolloid



An ISO 22000:2018 Co

Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer and exporter of Agar Agar Food grade (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan and Alginates. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture Media, Microbiology, Dental Castings and Pharmaceuticals.

Water Dessert Jellies

- Good Moisture retention with High transparency
- Easy to disperse – quick solubility
- Excellent flavour release



Dessert Jelly

Flavoured Milk

- Stabilizes suspension at very low concentrations
- Imparts homogenous appearance & texture
- Provides Excellent mouth feel & flavour release.



Flavoured Milk

Soft Gel Capsules



Cosmetics



Sea Weed



Candies

- High transparency with easy release from mould.
- Good texture, elasticity and acid resistance.
- Non- stick tooth.
- Increase stability



Candies



Marshmallow

Vegetarian Marshmallow

- Provides faster setting
- Better heat stability that will keep the integrity of marshmallow in warm condition



Shampoo

Pet Food



Toothpaste

- Good moisture retention
- Stabilizes the toothpaste formula and give signature texture



Tooth Paste

Dairy

- Prevent fat & whey separation
- Improves slice ability & shape retention in cheese.
- Acts as a gelling agent in Flans & Puddings.



Cheese

Storage

Store in a cool and dry place. Keep away from moisture. Keep the packet tightly closed after use.
Shelf life: 3 years

Packaging

1-5, 10, 15, 20, 25 Kg Corrugated Cartons
25 Kg Fibre Board Drum
100, 250 and 500 gm Metal Containers
10 gm Metalized Poly Sachets & 5*10 gm combo box.

Mocktails & Fruit Crush

- Increase viscosity of product.
- Good mouthfeel and homogeneity.



Mocktail



Beer

Beer

- Accelerates precipitation & flocculation of protein
- Improves wort recovery & beer clarity
- Minimizes the use of filter aid and production time



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Dessert Jelly



Fruit Crush

What We Offer

We offer a multitude of Carrageenan products formulated to meet various customer specifications. Our products include Pure Refined Carrageenan (Kappa, Iota & Lambda) & Semi Refined Carrageenan (Kappa & Iota). Commercial Carrageenan is usually standardised by blending different batches of Carrageenan and or adding other gums & salt to obtain the desired gelling, thickening or stabilizing 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



Chocolate Milk



Ice Cream



Gummy Bears

We offer various types of **Pure Refined / Semi Refined** as well as **Blended Carrageenan** specifically made for various applications.

Kappa Carrageenan

Grade	Type	Application
Watergel GU 8932	Pure Refined Carrageenan	Water dessert jelly, (ready-to-eat jellies, jelly drink), processed cheese, gelled desserts (flans & pudding) dairy beverages (flavoured milk, chocolate milk) meat & sausages, bubble tea pearl, etc.
Watergel MP 1250	Pure Semi-Refined Carrageenan	General meat (ham, sausages, luncheon meat etc.)
Lactovis MK 5650	Pure Semi Refined Carrageenan	Set yoghurt, drinkable yoghurt, stirred yoghurt, flavoured milk, and dairy beverages
Watergel BF 9128	Pure Semi Refined Carrageenan	Beer clarifying

Watergel PF 6215 Pure semi-refined Carrageenan Pet food

Iota Carrageenan

Grade	Type	Application
Watergel GU 8684	Pure Refined Carrageenan	Bubble Tea Pearl, Toothpaste, Dairy, Bakery
Watergel GU 8405	Pure Refined Carrageenan	Bakery, Dairy, Toothpaste
Watergel GU 8449	Pure Refined Carrageenan	Soft gel capsule
Watergel GU 8420	Pure Semi Refined Carrageenan	Bakery & Dairy

Lambda Carrageenan

Grade	Type	Application
Watergel GU 9399	Pure Refined Carrageenan	Dairy, Toothpaste, paper marbling

Blended Carrageenan

Grade	Type	Application
Watervis FJ 6024	Semi Refined blended Carrageenan	Fruit Crush
Watergel WD 3955	Refined blended Carrageenan	Water based Jelly & cup jelly

Grade	Type	Application
Watergel WD 3902A	Refined blended Carrageenan	Water based Jelly & cup jelly
Watergel WD 7267	Refined blended Carrageenan	Water based Jelly & cup jelly (Transparent)
Watergel CD 7069	Refined blended Carrageenan	Candy, gummy bears & jujubes (hard texture)
Watergel GU 9298	Pure Refined Carrageenan	Candy, gummy bears & jujubes (Soft texture)
Lactovis IC 2194	Semi Refined blended Carrageenan	Ice cream & Frozen dessert
Watergel VM 3260	Refined Blended Carrageenan	Vegetarian Marshmallow
Watervis TH 6026	Refined blended Carrageenan	Mocktail, juice drinks, sauce & syrup
Watervis TP 9218	Semi Refined blended Carrageenan	Tooth paste
Watergel AFG 9098	Refined blended Carrageenan	Air freshener gel
Watergel GU 9235	Refined blended Carrageenan	Shower jelly soap
Watergel GU 8989	Refined blended Carrageenan	Hard gel soap
Lactovis MK 5894	Pure Refined Carrageenan	Instant Dry Premixes



Bubble Pearl



Cheese