

Carrageenan Manufacturer

# "We bring fresh, hygienist, high quality carrageenan directly from the nature right to your doorstep"



### **About Us**

Karagen Indonesia (KaraIndo) was established in 2004. Karaindo is one of the leading carrageenan manufacturers in Indonesia. The factory is situated in Semarang, Central Java, Indonesia, built in 20,000 m<sup>2</sup> area with over 100 employees.

Our business is based on producing high quality carrageenan products. We advance our capabilities to unlock carrageenan's natural goodness to provide the finest product to our customers.

Equipped with a hi-tech research and development center, Karalndo produces Refined Kappa Carrageenan (RC), Semi Refined Kappa Carrageenan (SRC), Semi Refined lota Carrageenan, and many carrageenan application products.







## **Excellence in Quality**



Customer satisfaction is valued the most at Karalndo. Stringent quality control checks are in every processing step to ensure only the best products. Karalndo boasts of a best equipped laboratory manned with trained food scientists and microbiologists who closely monitor and keenly supervise the consistency of its raw materials and end products.

KaraIndo's research and product development specialists are experts in carrageenan and its uses in food and non-food applications. They are prepared to give the customers technical support from product development and formulation design to troubleshooting should their help be needed in improving the customers products and processes.

Karalndo's definition of quality does not only stop with its internal standards. The company also recognizes the customers need to go beyond and comply with specific requirements. Karalndo's Quality Assurance laboratories are certified Vendor QA laboratories by the largest food companies in the world.

Karalndo continues to search for innovation and adapt to market trends, rest assured that quality is its top priority in doing so.



### What is Carrageenan?

Carrageenan is a hydrocolloid extracted from some red seaweeds belonging to the Gigartina, Hypnea, Eucheuma, Chondrus and Iridaea species. It is used in a wide variety of applications in the food industry as a thickening, gelling, stabilizing and suspending agent in water and milk systems.

Carrageenan has a unique ability to form a wide variety of gel textures at room temperature: rigid or elastic, clear or turbid, tough or tender, heat stable or thermally reversible, low or high melting/gelling temperatures. It may also be used as a suspending, gelling, emulsifying, stabilizing and water retaining agent in other industrial applications.

Carrageenan can be classified according to its structure and chemical properties or according to its production process:

- 1. Structure and Chemical Property
  KAPPA rigid and brittle gel, thermo-reversible, high gel strength.
  IOTA elastic gel, thermo-reversible, no syneresis, thixotropic.
  LAMBDA cold soluble, non gelling, high viscosity.
- 2. Production Process

  SEMI-REFINED opaque gel containing high cellulose and fiber levels.

  REFINED clear, transparent gel, with a high degree of purity.





### REFINED KAPPA CARRAGEENAN

Code: RVN

Specification		Application
Appearance	White	Water or milk based desserts
Potassium Gel Strength	> 1200 g/cm <sup>2</sup>	Dairy
Viscosity	> 5 mPas	Meat process
Moisture	< 12%	Cosmetics



### SEMI REFINED CARRAGEENAN

KAPPA (Code: KRI-SH)

Appearance : Tan

Potassium Gel Strength : > 400 g/cm<sup>2</sup>

Viscosity : > 5 mPa.s

**Application :** Dairy, Meat process

Air freshener, Pet food



### IOTA (Code: IOTA)

Appearance : Tan

Potassium Gel Strength : 20-100 g/cm<sup>2</sup>

Viscosity : > 5 mPa.s

**Application:** Dairy, Meat process

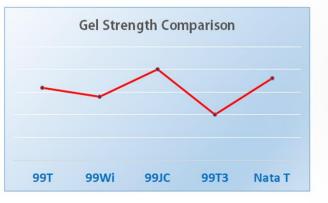
Dessert, Jam

### JELLY DESSERT POWDER

Jelly 99T Jelly 99Wi Jelly 99JC

Jelly Nata T

Jelly 99T3









### MEAT PROCESS POWDER

It is a carrageenan which serves as a binder and natural texturizing for meat products. Its stabilizing property increases efficiency and reduces syneresis.

### **Application**

Meatballs	Hams
Nuggets	Corned
Sausages	Luncheon









### DAIRY POWDER

It is a carrageenan which improves texture in milk and ice cream products. It works extremely well as a thickener, stabilizer, and suspending agent. Moreover, it generates mouthfeel and leaves a natural aftertaste in the dairy products.

Lacta-01	Milk stabilizer
Lacta-02	Milk stabilizer
Lacta-03	Ice cream stabilizer









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