



# KARAGEN INDONESIA

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, KaraIndo produces Refined Kappa Carrageenan (RC), Semi Refined Kappa Carrageenan (SRC), Semi Refined Iota Carrageenan, and many carrageenan application products.





# Excellence in Quality

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Customer satisfaction is valued the most at KaraIndo. Stringent quality control checks are in every processing step to ensure only the best products. KaraIndo 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.

KaraIndo'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. KaraIndo's Quality Assurance laboratories are certified Vendor QA laboratories by the largest food companies in the world.

KaraIndo 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

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## **Kappa** (Code : KRI-SH)

Appearance : Tan

Potassium Gel Strength :  $> 400 \text{ g/cm}^2$

Viscosity :  $> 5 \text{ mPa.s}$

**Application :** Dairy, Meat process  
Air freshener, Pet food



## **Iota** (Code : IOTA)

Appearance : Tan

Potassium Gel Strength :  $20-100 \text{ g/cm}^2$

Viscosity :  $> 5 \text{ mPa.s}$

**Application :** Dairy, Meat process  
Dessert, Jam



# JELLY DESSERT POWDER

Jelly 99T

Jelly 99Wi

Jelly 99JC

Jelly 99T3

Jelly Nata T

Gel Strength Comparison





# PUDDING POWDER

Code:

- PDG-01
- PDG-02
- PDG-03

## Silky Pudding Recipe

Ingredients:

- 5 gr PDG-02 powder
- 120 gr sugar
- 40 gr skimmed milk
- 0.5 gr fruit flavour
- 0.5 gr food colouring
- 1000 ml water

Instructions:

- Add all dry ingredients in a bowl
- Pour the dry mix into a pan, then add water
- Bring to boil on medium heat, stir constantly
- Put silky pudding into pudding bowls





# 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



### Head Office

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