

## PRODUCT DESCRIPTION

### FOODGEL™ Carrageenan M101

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#### Description

FOODGEL™ Carrageenan M101 is semi-refined quality carrageenan which is obtained by extraction from natural strains of red seaweeds. It has good synergistic gel effect with konjac gum.

#### Application areas

Meat products, Dairy, pudding etc.

#### Potential benefits

- Provides a good yield rate in meat processing
- Helps to provide gel shape, reduces syneresis
- Provides a pleasant mouthfeel
- Provides a constant effect in dairy

#### Usage levels

The following general guidelines can be given:

Meat product	0.3%-0.5%
Pudding	0.06%-0.40%

#### Directions for use

1. Blend with other gums or directly used in the production process of end-products;
2. It's suggested to mix with other ingredients, such as sugar, then disperse into cold water, to avoid agglomerate;
3. Usage amount depends on the actual demand in production process.

#### Physical/chemical specifications

(Methods of analysis available on request)

Appearance	Yellow powder
Particle Size	min. 90% pass 200 mesh
Viscosity	min. 5Pa.s
Water gel strength	min. 400g
PH level(1.5%, 25°C)	8.0-11.0
Loss on Drying	max. 12.0%
Ash	15-40%

#### Microbiological specifications

Total Plate Count	max. 5000CFU/g
Yeasts and Molds	max. 300CFU/g
Salmonella	Absent in 10g
E.coli	Absent in 5g

#### Heavy metal specifications

Arsenic(as As)	max. 3 mg/kg
Lead(Pb)	max. 5mg/kg
Mercury(Hg)	max. 1mg/kg
Cadmium(Cd)	max. 2mg/kg

#### Storage

Shelf life is 24 months from the date of production. Store in a cool, dry place.

Foodmate Co., Ltd.

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#### Purity and legal status

FOODGEL™ Carrageenan M101 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex and is covered by EU reference no. E407a.

Local food regulations should always be consulted concerning the status of this product, as legislation country. Advice regarding the legal status of this product may be obtained on request.

#### Safety and handling

A Material Safety Data Sheet(MSDS) is available on request.

#### Country of origin

China

#### Kosher status

This product is Kosher certified. A Kosher Certificate is available on request.

#### Halal status

This product is Halal certified. A Halal Certificate is available on request.

#### Packaging

Heavy-duty, poly-lined bags of 25 kg(55.1 lbs.)

#### GMO

FOODGEL™ Carrageenan M101 does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulations(EC) 1829/2003 and Regulations(EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

#### Allergens

Below table indicates the presence(as added component) of the following allergens and products there of:

Yes	No	Allergens	Description of components
	×	Cereals containing gluten	Wheat dextose **
	×	Crustaceans	
	×	Eggs	
	×	Fish	
	×	Peanuts	
	×	Soybeans	
	×	Milk( including lactose)	
	×	Nuts	
	×	Celery	
	×	Mustard	
	×	Sesame seeds	
	×	Lupin	
	×	Molluscs	

\*\*Wheat dextrose is used as a standardisation agent. Wheat dextrose has been given an EU Allergen Regulation exemption.

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