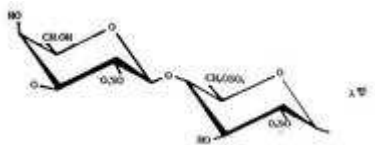




凯美亚化学有限公司
KEMIACHEM CO., LIMITED.

Technical Data Sheet

Product Name	Carrageenan	
Synonyms	carrageenins	
CAS No	9000-07-1 or 11114-20-8	
Molecular Structure		
Specification	Appearance: White or gray-white powder without odour or spor Loss on drying: 12% max Ash: 15-40% Insoluble ash in acid: 1% max Viscosity: 0.005 pa.s min Gel strength: 1200 g/cm²min Sulfate: 15-40% As: 0.0003% max Pb: 0.0005% max pH: 7-9 Total bacterial count: 5000 cfu/g max Particle size: 80 mesh 90% pass	
Application	• Desserts, ice cream, cream, milk shakes, sweetened condensed milks, sauces: gel to increase viscosity • Beer: clarifier to remove haze-causing proteins • Pâtés and processed meat: Substitute fat to increase water retention and increase volume • Toothpaste: stabilizer to prevent constituents separating • Fruit Gushers: ingredient in the encapsulated gel. • Fire fighting foam: thickener to cause foam to become sticky • Shampoo and cosmetic creams: thickener	
Hazard Class	Non-dangerous goods	
Packing	In 25kgs net bag	
Quantity /20'FCL		