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|  | <b>PRODUCT SPECIFICATION</b>         | Rev. No. | 03-201807 |
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## Semi Refined Iota Carrageenan Specification


Iota Semi-Refined Carrageenan is a semi refined food grade Kappa Carrageenan (E407a) extracted from Eucheuma cottonii seaweeds. It appears as a yellowish, free flowing powder, and it has a viscosity of approximately 5 mPa.s. This product forms thermoreversible gels at sufficient concentration and is highly sensitive to potassium ion which greatly enhances its gelling properties. It is used in dairy and confectionery products for its gelling, thickening and stabilizing properties.

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|-------------------------|---|
| <b>E No</b>             | E407  |
| <b>CAS No.</b>          | 9000-07-1   |
| <b>Einecs No.</b>       | 232-524-2   |
| <b>HS Code</b>          | 1302391100  |
| <b>Specification</b>    | Refined or semi-refined   |
| <b>Routine Packing</b>  | 25kg  |
| <b>Place of origin</b>  | China   |
| <b>Certificate</b>      | Haccp, Kosher, Hala,ISO   |
| <b>Payment terms:</b>   | T/T or L/C  |
| <b>Port of dispatch</b> | Shanghai, Tianjin, Qindao   |
| <b>Applications</b>     | Food grade Semi-Refined Iota Carrageenan is used widely in the food industry, for their gelling, thickening, and stabilizing properties. Their main application is in dairy and meat products, due to their strong binding to food proteins. Carrageenan is also a vegetarian and vegan alternative to gelatin in some applications, in some instances it is used to replace gelatin in confectionery. In the |

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|  | meantime, carrageenan is considered a dietary fiber technically. |
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| <b>Semi Refined Iota Carrageenan</b>                  |                    |
|---|--------------------|
| Appearance  | Snowy White Powder |
| Particle Size   | 120mesh            |
| Viscosity (mPa.s)                                     | ≥5                 |
| Total Ash Content (%)                                 | ≤30                |
| Moisture (%)  | ≤10                |
| KCL Gel Strength (g/cm <sup>2</sup> ) (1.5%,0.2% KCL) | Absent             |
| Transparency (T%)                                     | ≥70                |
| PH  | 8.0~10.0           |
| Ash of not dissolve into acid (%)                     | ≤1.0               |
| Sulphate (% ,count by SO <sub>4</sub> <sup>2-</sup> ) | 15~40              |
| <b>Heavy metal</b>                                    |                    |
| Arsenic content (ppm)                                 | ≤2.0               |
| Lead content(ppm)                                     | ≤5.0               |
| Mercury content(ppm)                                  | ≤1.0               |
| Cadmium content(ppm)                                  | ≤1.0               |
| <b>Microbiology</b>                                   |                    |
| Total Plate Count (cfu/g)                             | ≤5000              |
| Yeast & Moulds(cfu/g)                                 | ≤300               |
| E. coli   | Negative in 5g     |
| Salmonella  | Negative in 25g    |

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We're Semi Refined Iota Carrageenan **Manufacturers, Suppliers and Wholesalers** in China. Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

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