

## HANSACOLL CARRAGHEEN - SEMI-REFINED (E -407a)

### Sensoric Judgment:

Appearance	white-yellow powder
Odour	neutral
Taste	neutral

### Chemical / Physical data:

pH-value (1 % solution)	8,0 - 10,0
Moisture %	max 12
Protein %	< 1
Total fat %	< 0,1
Viscosity cps (1,5% solution 75°C Brookfield spindle 1)	15 - 35
Gelstrength (1,5% solution, 10°C)g/cm <sup>2</sup>	360 - 460
Particle size	200 mesh (98 %)

### Microbiological data:

Total plate count / g	max. 5.000
Mould / g	max. 100
Yeast / g	max. 100
E. Coli / g	negative
Salmonella	negative

### Application:

POLYSACCHARID

Meat Products	Suspending and emulsifying
Ham Injection	stabilizer
Convenience Food	fat replacer
Petfood	thickening agent

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