



# MARCEL CARRAGEENAN

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## PRODUCT DATA SHEET

# AQUAGEL

**AQUAGEL** is a carrageenan-based product which serves as a natural meat binder. It improves the appearance and sliceability of meat products by effectively binding water and stabilizing meat emulsions.

**AQUAGEL** is also used to increase yield of meat products. The carrageenan used is extracted from *Eucheuma* seaweeds originating from the coastal waters of the Philippines. It is stable in neutral or alkali medium and insoluble in organic solvents.

### COMPOSITION/LEGAL STATUS

Purity of components conforms to the EEC directives, FAO/WHO and US FDA.

### RECOMMENDED DOSAGE

0.5 to 1.0% of total weight

Ingredients have been assigned with minimum requirement of "GMP" in meat application by JECFA.

### CHARACTERISTICS

**Appearance** : light tan, free-flowing powder

**Odor** : slight seaweed  
Organoleptic

**Loss on Drying** : max. of 12%  
at 105°C to constant weight  
MQM 6.1

**pH** : 7 - 10  
1.5% w/w at 60°C  
MQM 1.1

**Water Viscosity** : Min. of 20 mPa-s  
1.5% w/w at 75°C; spindle 2, 60 rpm  
LVT Brookfield Viscometer  
MQM 2.1

**Water Gel Strength** : Min. of 750 g  
1.5% w/w at 20°C;  
0.5 inch AOAC probe  
MQM 3.1

**Potassium Gel Strength** : Min. of 700 g  
1.0% + 0.2% KCl w/w at 20°C  
0.5 inch AOAC probe  
MQM 4.2

**Arsenic** : max. of 3 ppm

**Lead** : max. of 5 ppm

**Mercury** : max. of 1 ppm

**Cadmium** : max. of 2 ppm

**Total Plate Count** : max. of 5,000 cfu/g

**Yeasts and Molds** : max. of 300 cfu/g

**Salmonella** : absent in 25 g

**Escherichia coli** : negative in 5 g

### PREPARATION

Disperse Aquagel in water with stirring.  
Complete dissolution is achieved by heating up to 70°C to 80°C.

### PACKAGING

25 kg multi-walled paper bag with polyethylene liner

### SHELF LIFE & STORAGE

2 years when stored in cool and dry place in original packaging

This product is sold with the understanding that the purchasers make their own tests to determine the suitability of the product for their own particular purpose and processing conditions. Technical data are supplied for guidance only and may be different from customer's results due to differences in testing methods and instruments. Further, this product is sold with the understanding that the purchasers check that this product is in compliance with their specific food safety requirements and the local regulations in force, particularly in the country where this product is to be consumed.

**APPROVED**

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