

# Product specification

## Product

## Carrageenan refined, standardized Type 6234

E-No.	407, 508
Art. No.	12118
Definition	Carrageenan is extracted from <i>Eucheima</i> seaweeds originating from the coastal waters of the Philippines and standardized with KCl
Application	Gelling agent

### Sensory Description

Appearance	creamy white, free flowing powder
Odor	almost neutral

### Chemical/ Physical data

Galactose-, anhydrogalactose and sulphate test	passes tests
Solubility	soluble in hot water, insoluble in alcohol (1,5 % dilution)
Loss on drying % (105 °C, 4h)	max. 12
pH – value (1,5 % w/w solution, 60°C)	approx. 7 – 10
Water viscosity cps (1,5 % w/w solution, 75 °C, spindle 2, 60 rpm, LVT Brookfield Viscometer)	min. 10
Water gel strength g (1,5 % solution, 20°C; 0,5 inch)	min. 600
Potassium Gel Strength g (1,0 % + 0,2 % KCl w/w at 20 °C; 0,5 inch)	min. 280
Solvent residues % (methanol, ethanol, propan-2-ol, singly or in combination)	max. 0,1
Sulphate % (as SO <sub>4</sub> in dry matter)	approx. 15 – 40
Ash % (550 °C, in dry matter)	approx. 15 – 40
Acid-insoluble ash % (10% hydrochloric acid) on dried basis	max. 1,0
Acid-insoluble matter % (1 % v/v sulphuric acid) on dried basis	approx. 8 – 15
Arsenic ppm	max. 3,0
Lead ppm	max. 5,0
Mercury ppm	max. 1,0
Cadmium ppm	max. 2,0
<b>Microbiological data</b>	
Total plate count cfu/g	max. 5.000
Yeast & Moulds cfu/g	max. 300
E. coli /5 g	negative
Salmonella /10 g	negative

Packing	Paper bags with PE inner liner at 25 kg
Shelf life	2 years after manufacturing date, under recommended conditions
Storage	in cool and dry place in original packaging

The material complies with the requirements of the Food Chemical Codex (FCC), the EU Regulation 231/2012 listed with the specifications set out in Annexes II and III to Regulation (EC) No 1333/2008 on food additives and Regulation (EC) No 1831/2003 on additives for use in animal nutrition.

All information in this product specification are based on current knowledge and experience. The data serve as product description only and are provided by the producer. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use.

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# Product specification

1. Ingredients with allergenic potential acc. to Regulation (EU) No 1169/2011

## Declaration of the allergenic potential component

### Carrageenan

	contained or added			used in the production site, during transport, in the warehouse			cross-contamination	
	no	yes	if yes, specify name	no	yes	if yes, specify name	no	Yes
1.1 Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.2 Crustaceans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.3 Eggs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.4 Fish and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.5 Peanuts and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.6 Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.7 Milk and products thereof (including Lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.8 Shell fruits and products thereof: nuts i. e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.9 Celery and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.10 Mustard and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.11 Sesame seeds and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.13 Lupin and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.14 Molluscs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Other ingredients	no	yes	if yes, specify name	no	yes	if yes, specify name	no	Yes
2.1 Maize and maize products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.2 Seeds and their products, i.e. rapeseed, cottonseed, poppy and sunflower seed	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.3 Other shell fruits i.e. nuts, not mentioned under 1.5. and 1.8.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.4 Natural vanilla	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.5 Artificial vanillin	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.6 Contains a source of phenylalanine	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.7 Food colours	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.8 Flavours	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.9 Additives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	E 508	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>

## Product specification

<b>Nutritional values</b>	<b>Per 100 g</b>
Energy kJ	657
Energy kcal	162
Total Carbohydrates g	9
Dietary fibre g	63
Total Fat	0
Total Protein	0
Potassium g	1,3
Calcium g	0,5
Sodium g	1,7

All information is subject to the usual fluctuations in natural products.

### **NON-GMO Statement**

We herewith confirm, that the above mentioned product is not produced of GMO's nor does it contain or consist GMO's. In the whole manufacturing process no raw materials are used that have to be labelled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labelling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

### **Packaging Statement**

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.