

TBF 206 – CARRAGEENAN (KAPPA), (FOOD GRADE)

REF NO: TBL/QA/SS/F/TBF 206	STANDARD SPECIFICATION FOR CARRAGEENAN (KAPPA), (FOOD GRADE)	Rev. No: 03
Issue No: 04		Review Date: 06/02/2025
Issue Date: 07/02/2022		Product code: TBF 206

PRODUCT PROPERTIES

C.A.S Number	NA
Chemical Formula	NA
Formula weight	NA
Functional Uses	Carrageenan is used as thickener, stabilizer, emulsifier and gelling agent
Standard Packaging	25 kg

PHYSICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Appearance	Yellowish or tan to white, coarse to fine powder that is practically odourless.
Solubility	Insoluble in ethanol, soluble in water at a temperature of about 80°C.

CHEMICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Loss on drying (105°C to constant weight)	NMT – 12%
pH (1 in 100 suspension)	8 – 11
Viscosity (1.5 % solution)	NLT – 5 cp at 75 °C
Sulfate (on dried basis)	15.0 – 40.0 %
Total ash (on dried basis)	15.0 – 40.0 %
Acid-insoluble ash	NMT – 1.0%
Acid-insoluble matter	NMT – 2.0%
Residual solvents	NMT – 0.1%
Arsenic	NMT – 3 mg/Kg
Lead	NMT – 5 mg/Kg
Cadmium	NMT – 2 mg/Kg
Mercury	NMT – 1 mg/Kg



MICROBIAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Total (aerobic) plate count	NMT – 5000 cfu/g
<i>Salmonella spp.</i>	Negative
<i>E. coli.</i>	Negative

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

