

Curdlan Gum



Fish Ball



Meat Products

Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan and Alginates. These products are offered in different grades to cater to industries ranging from Food, Confectionery, Bakery and Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.

Curdlan Gum is a high molecular weight polysaccharide obtained from pure-culture fermentation of a non-pathogenic and non-toxicogenic strain of *Alcaligenes faecalis*. Curdlan Gum can form different types of gels under different conditions: When the aqueous suspension of curdlan gum is heated to more than 85°C and then cooled, A high solid gel, thermo irreversible gel, can be generated. The gel will not liquify even if it is heated to 120°C. After heating to 55°C and cooling, A low solid gel, thermo reversible gel, is formed.

The high solid, thermos irreversible gel form of Curdlan Gum is popular and used to improve the water retention, elasticity and freeze-thaw stability of food. Its functional uses as a Firming agent, Gelling agent, Stabilizer, Thickener makes it a much sought out ingredient. Curdlan Gum has strong stability to high temperature. It is stable in food processing like cooking, frying, microwave and other high temperature conditions. The water holding capacity of Curdlan Gum in food will help to bind more water molecules in various applications like meat products, fish products, jellies, tofu, bakery, frozen foods, salad dressing and also in biopharmaceutical, petroleum industry, household products, agriculture pesticide, toothpaste and cosmetics application.



Noodles



Tofu



Croissant



Jelly

Applications

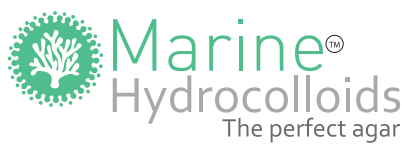
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| Meat Products | Ham, sausage, meatballs etc, By improving water/oil retention, deduce the loss when Free/thaw transition, Makes the product more elastic and easy to slice. Usage is generally 0.1-1%. |
| Seafood Processing Products | Such as fish meatballs etc, Makes the food more elastic and crisp bite, resistance in cooking, improve the yield, the use is generally 0.7% of the amount of fish paste. |
| Rice and Noodle Products | Noodles, instant noodles and pastas etc. Increasing the elasticity, chewing sense, prevent muddy soup after boiled, prevents adhesion, improves yield, usage is generally 0.1-1% |
| Vegetarian Products | Such as Plant-based meat, sea cucumber etc, cholesterol free, low calorie, high fiber, usage is generally 3-10%. |
| Tofu Products | Such as chiba tofu, etc, Increases elasticity, improves taste and shape, the use is generally 0.5-5%. |
| Bakery | It has the effect of moisturizing, staying fresh and keeping shape. Besides, curdlan gum is used in liquid fillings such as honey, cream and sauce flavor fillings. Usage amount is generally 0.1-0.4%. |
| Frozen Food | Such as ice cream; The gel formed by curdlan gum has good freezing resistance, so it can be used to make gel food that needs freezing treatment to improve its shape. The general usage is 0.5-5% |
| Salad Dressing | Pseudo-plasticity of its fluid can make it used as thickener and stabilizer at salad dressing and other fluid food, give the product creamy taste, increase the viscosity of fat free food, and can greatly improve the quality of the product, the use is generally 0.2-2% |
| Jelly | Different jellies can be made by using the unique properties of curdlan gum, which can form low-strength and high-strength gel. |
| Fruit Ball | The curdlan gum dispersion containing juice was heated in the model and cooled when the outside of the ball was heated and gel formed and the inside was not solidified. It can be made of internal liquid or pulp fruit balls, but the amount of glue used is generally 5%. |
| Other Application Areas | In the Biopharmaceutical, Petroleum Industry, Household Products, Agriculture Pesticide, Personal Care: Toothpaste and Cosmetics |

Packaging

25kg kraft bag & corrugated carton

Storage

Store in a cool and dry place. Keep away from moisture. Keep the packet tightly closed after use.
Shelf life: 18 Months



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