Creative Enzymes®

Refined Iota Carrageenan

Cat. No. EXTZ-466

Lot. No. (See product label)

Introduction

Description	Carrageenan, a non-homogeneous water-soluble linear polysaccharide, is mainly extracted from Eucheuma, Chondrus, and Gigartina species of red algae. The difference between semi-refined and refined carrageenan is mainly in purity and gel strength. Semi-refined carrageenan contains more impurities such as proteins, salts and ash. Refined carrageenan has been purified to remove most of the impurities. As a result, refined carrageenan has a higher purity and greater gel strength, making it suitable for a wider range of food and industrial uses.

Product Information

Form	powder