Creative Enzymes®

Propyleneglycol alginate, PGA

Cat. No. CEFX-347

Lot. No. (See product label)

Introduction

Description	Propylene Glycol Alginate (PGA), made from deep processing of alginic acid extracted from natural seaweeds, has the appearance of white or light yellow powder, and the aqueous solution is a viscous colloid. Compared with alginate, it has stronger acid and salt resistance, and is a marine food additive with excellent performance.
Applications	1. In the food industry, it is used as thickener, emulsifier and stabilizer. 2. PGA has strong acid resistance and can be applied in acidic environment of pH3-5. 3. PGA has excellent foaming and emulsifying ability, widely used in yogurt products, seasoning and beer foam stabilizer. 4. PGA has the properties of hydration, anti-aging, tissue improvement, etc. It is suitable for use in raw and dry noodle products, raw and wet noodle products, convenient rice and noodle products, frozen rice and noodle products, bread, pastries, and other baked goods.

Product Information

Appearance	White or light yellow powder
CAS No.	9005-37-2

Storage and Shipping Information

Storage	Keep in a cool and dry place.