



MARCEL CARRAGEENAN

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DOC. CONTROL No.
PDS-MP-6430

Revision no.	00
Version no.	00
Issued by	R&D Head

PRODUCT DATA SHEET

AQUAGEL MP-6570

AQUAGEL MP-6570 is a carrageenan-based product which serves as a natural food binder. It improves the appearance and sliceability of different products by effectively binding water and stabilizing emulsions.

AQUAGEL MP-6570 is also used to increase yield of meat products. This carrageenan is derived from *Eucheuma* seaweeds originating from the coastal waters of the Philippines. It is stable in neutral or alkali medium and is insoluble in organic solvents.

LEGAL STATUS

Purity of components conforms to the EEC directives, FAO/WHO and US FDA

RECOMMENDED DOSAGE

to 1.0% of total weight 0.5%
Ingredients have been assigned with minimum requirement of "GMP" in meat application by JECFA

CHARACTERISTICS

Appearance : light tan, free-flowing powder

Odor : slight seaweed
Organoleptic

Loss on Drying : max. of 12%
at 105°C to constant weight
MQM 6.1

pH : 7 – 10
1.5% w/w at 60°C
MQM 1.1

Water Viscosity : min. of 20 mPa-s
1.5% w/w at 75°C; spindle 2, 60 rpm
LVT Brookfield Viscometer
MQM 2.1

Water Gel Strength : min. of 800 g
1.5% w/w at 20°C;
0.5 inch AOAC probe
MQM 3.1

Potassium Gel Strength : min. of 700 g
1.0% + 0.2% KCl w/w at 20°C
0.5 inch AOAC probe
MQM 4.2

Arsenic : max. of 3 ppm
Lead : max. of 5 ppm
Mercury : max. of 1 ppm
Cadmium : max. of 2 ppm

Total Plate Count : max. of 5,000 cfu/g
Yeasts and Molds : max. of 300 cfu/g
Salmonella : absent in 25 g
Escherichia coli : negative in 5 g

PREPARATION

Disperse Aquagel MP-6570 in water with stirring. Complete dissolution is achieved by heating up to 70°C to 80°C.

PACKAGING

25 kg multi-walled paper bag with polyethylene liner
SHELF LIFE & STORAGE
2 years when stored in cool and dry place in original packaging

This product is sold with the understanding that the purchasers make their own tests to determine the suitability of the product for their own particular purpose and processing conditions. Technical data are supplied for guidance only and may be different from customer's results due to differences in testing methods and instruments. Further, this product is sold with the understanding that the purchasers check that this product is in compliance with their specific food safety requirements and the local regulations in force, particularly in the country where this product is to be consumed.

APPROVED
29-November-2022