

CASSIA GUM + CARRAGEENAN CC-50

Powerful & Elastic Gelling agent

We have solved solubility problem of Cassia gum !

《 Characteristics of CC-50 》

Easy soluble as a carrageenan

Powerful gel strength

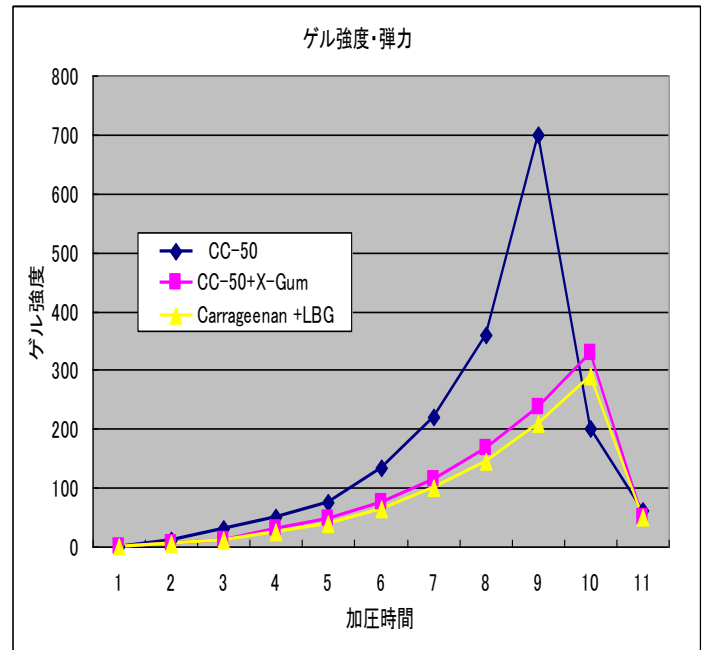
Elastic gel like as LBG gel

Transparency gel

Higher reaction by Cation

Stable supply ability

Reasonable price



《 Application menu of CC-50 》

Fruit Jelly (Available Elastic & lower water syneresis jelly)

Binder of noodle (knead it to noodle)

Processed foods (Binder for Hamburger, Gyoza(Jiaozi), Shao-mai, etc...)

Binder of Ham and sausage (Improve texture and prevent water syneresis)

REFINED CASSIA GUM, SIMULTANEOUSLY EXTRACTED WITH CASSIA GUM & KAPPA-CARRAGEENAN



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