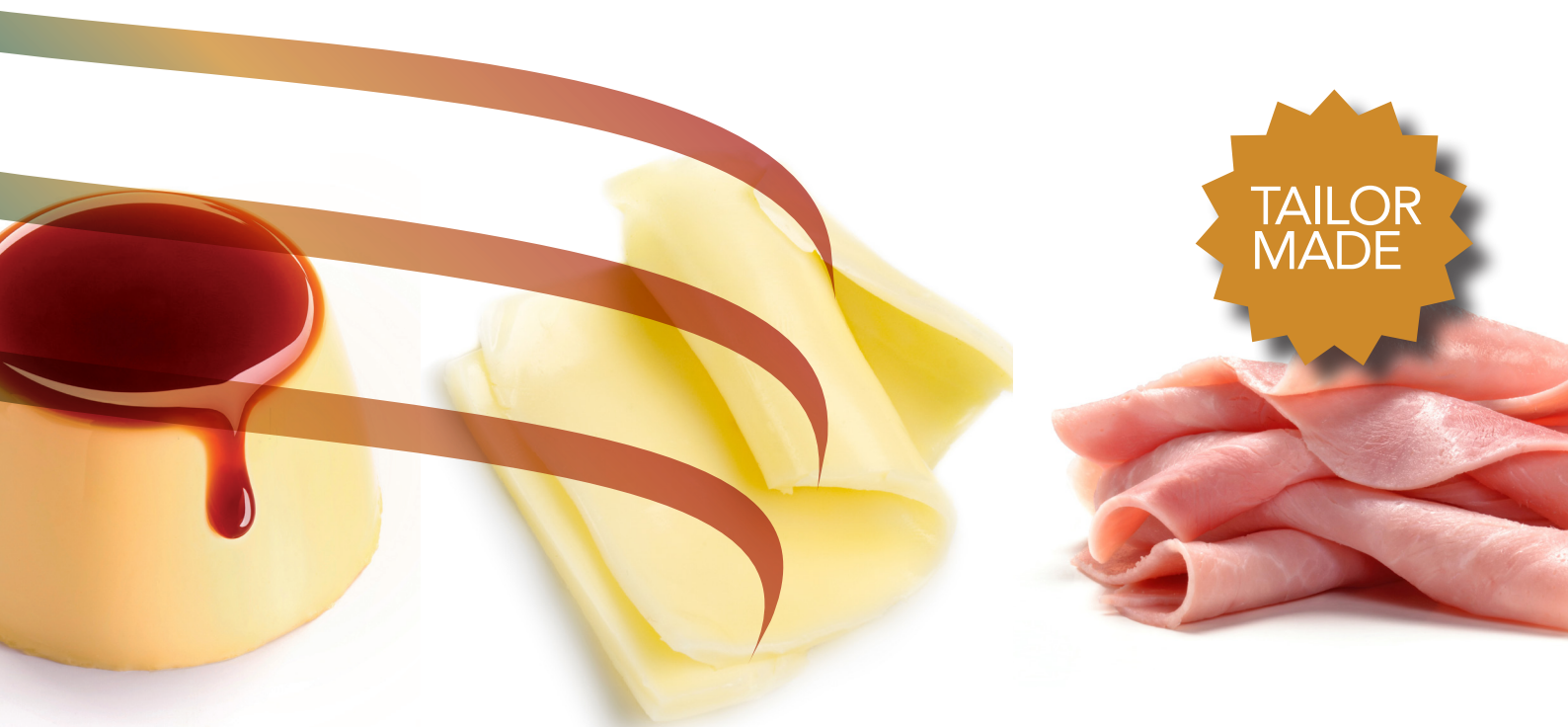


carratext

Better **textures**
for **all kinds**
of **food**



TAILOR
MADE

Main properties

- ▶ Customized Hydrocolloids
- ▶ Iota and Kappa multifunctional carrageenans-
- ▶ Designed for always-stable action
- ▶ Easy-to-use and easy-to-dissolve
- ▶ Formulations are synergic with other hydrocolloids
- ▶ Optimized solutions for every application and every customer

Main advantages

- ▶ Own customized technical support
 - ▶ Production in Spain and control in our own laboratory
 - ▶ Stable contracts with our raw material suppliers
 - ▶ Safety and rapidity in deliveries
 - ▶ Custom made packages
-

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Our wide commercial experience and technical expertise enable us to propose customized solutions for every need in the food industry. Below is a list of recently developed formulas designed to meet the needs of our customers.

application	function	formula
MEAT INDUSTRY	Texturizer, gelling High water retention Low dose	CR1207, CR5108, CR3115 CS9156, CS4257, CS3105
> Injection	With brine stabilizers	CX4216, CSX5257
> Sliced meat products	Better cohesion to improve slicing Reduced syneresis	CG9551, RI5365
> Emulsion	Stabilizer of the water-fat-protein system	CGX1105, EM123, EM5203
CREME CARAMEL	Gelling	LF5353, LF7153
PASTRY CREAMS	Thickener, gelling Creamy texture Syneresis reducer Synergy with starch	LC7150, LC6042, LC8230
ICE CREAMS	Control of crystallization Enhanced texture Better melting resistance	LH2424, LH5326
MILKSHAKES	Suspension, mouthfeel	LE2455, LE2824, LE2367
PROCESSED CHEESE	Improved slicing Increased firmness	LQ4481, LQ2516, LQ6487
CREAM CHEESE AND SPREADABLE CHEESE	Creamy texture Reduced syneresis	LQ9458, LQ3284, LQ5036
WATER JELLY, GLASSED PRODUCTS	Gellant, transparency High gel strength Stable at room temperature Low syneresis	CK1214, CK4722, CR3214
JELLY GUMS	Improves structure and consistency Reduced adherence to teeth	CR1207, CR3115