



RICO® CARRAGEENAN
 Food Ingredient at its Finest
PRODUCT APPLICATIONS

Seaweed is one of nature’s wonders and an ultimate gift from the sea. Grown and produced primarily in the Philippines, *Eucheuma* seaweed is continually being developed through the years to maximize its potential in providing food innovation for different applications. Apart from providing food solutions through production of seaweed to carrageenan, seaweed farming also helps our large network of farmers attain sustainability as it encourages local people to protect and value the sea and its resources.

For more than 40 years, **RICO CARRAGEENAN** through **W HYDROCOLLOIDS, INC.** constantly innovates in providing optimum food solutions around the globe, making RICO CARRAGEENAN the world’s preferred Carrageenan brand.

Food Innovation at its Finest

W HYDROCOLLOIDS, INC

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BEVERAGES

CARRAGEENAN BLENDS



RICO® CARRAGEENAN
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APPLICATIONS

ADVANTAGES

DOSAGE (%)



Chocolate Milk

- ✓ Suspends cocoa particle and prevents phase separation
- ✓ Provides homogeneous appearance
- ✓ Imparts viscosity and desirable mouthfeel

0.02 - 0.04



Processed Milk

- ✓ Stabilizes milk drinks with thixotropic properties to resist loss in viscosity due to processing stress
- ✓ Suspends particles and prevents whey-off

0.02 - 0.04



Fruit Juice

- ✓ Imparts viscosity and desirable mouthfeel
- ✓ Improves consistency and homogeneity

0.1 - 0.3



Popping Boba

- ✓ Provides a thin, flexible film for liquid encapsulation
- ✓ Imparts structural integrity for improved shape retention

0.5 - 1.0



Beer

- ✓ Improves wort, shelf life, and clarity with minimal production time and use of filter acid
- ✓ Imparts efficient protein coagulation with fast precipitation and flocculation
- ✓ Improves beer haze and stability

0.002 - 0.005

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CONFECTIONERIES

CARRAGEENAN BLENDS



APPLICATIONS

ADVANTAGES

DOSAGE (%)



Gummy Candy

- ✓ Gives structural integrity and good stability
- ✓ Suitable for people with dietary and religious constraints
- ✓ Imparts desirable texture and mouthfeel
- ✓ Heat stable

1.0 - 2.0



Gel Glaze

- ✓ Imparts glossy appearance
- ✓ Thermo-reversible gel with good clarity
- ✓ Excellent spreadability and consistency

1.0 - 2.0



Dulce de Leche

- ✓ Improves smoothness and mouthfeel
- ✓ Imparts body and uniform consistency
- ✓ Provides glossy appearance and excellent spreadability

0.02 - 0.04



Jam

- ✓ Imparts uniform fruit distribution
- ✓ Excellent spreadability and consistency
- ✓ Exhibit improved acid and heat stability

0.8 - 1.2

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DESSERT JELLIES

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APPLICATIONS	ADVANTAGES	DOSAGE (%)
 <p>Water Jelly</p>	<ul style="list-style-type: none"> ✓ Gives cohesive, clear, and highly elastic jelly with minimum syneresis ✓ Imparts quick-setting and easy unmolding properties 	0.8 - 1.2
 <p>Jelly Pudding</p>	<ul style="list-style-type: none"> ✓ Exhibits high milk protein reactivity ✓ Provides soft and elastic gel with minimal syneresis 	0.4 - 1.0
 <p>Creme Brulee</p>	<ul style="list-style-type: none"> ✓ Gives soft, smooth, and semi-elastic gel with quick-setting property ✓ Promotes outstanding flavor release 	0.3 - 0.8
 <p>Jelly Flan</p>	<ul style="list-style-type: none"> ✓ Provides excellent shape-retention property ✓ Imparts smooth and uniform texture 	0.3 - 0.8

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FERMENTED DAIRY PRODUCTS

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APPLICATIONS	ADVANTAGES	DOSAGE (%)
 <p>Block Cheese</p>	<ul style="list-style-type: none"> ✓ Improves sliceability and grating properties ✓ Provides excellent milk protein reactivity 	0.2 - 1.0
 <p>Cream Cheese</p>	<ul style="list-style-type: none"> ✓ Imparts desirable consistency and texture ✓ Provides good spreadability and mouthfeel 	0.1 - 0.5
 <p>Yogurt</p>	<ul style="list-style-type: none"> ✓ Promotes outstanding flavor release and minimal syneresis ✓ Improves dairy protein stability during heat treatment 	0.1 - 1.0
 <p>Acidified Dairy Products</p>	<ul style="list-style-type: none"> ✓ Prevents protein coagulation during acidification process ✓ Improves body and mouthfeel 	0.05 - 0.15

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FROZEN DESSERTS

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APPLICATIONS	ADVANTAGES	DOSAGE (%)
 <p>Hard Pack Ice Cream</p>	<ul style="list-style-type: none"> ✓ Gives light fluffy texture with excellent whipping property and overrun ✓ Reduces ice crystal formation and improves melting resistance ✓ Imparts non-curdly, clean meltdown, and prevents whey separation 	0.3 - 0.7
 <p>Soft Serve Ice Cream</p>	<ul style="list-style-type: none"> ✓ Provides fast hydrating stabilizer system with excellent whey-off control ✓ Induces fine ice crystal formation and good shape retention property ✓ Imparts desirable consistency and mouthfeel 	0.3 - 0.7
 <p>Ice Pop</p>	<ul style="list-style-type: none"> ✓ Retains product structural properties during melting ✓ Improves heat shock property and melting resistance ✓ Provides homogeneity and uniform flavor release 	0.1 - 0.2
 <p>Jelly Tongue Lolly</p>	<ul style="list-style-type: none"> ✓ Imparts product chewiness and smoothness ✓ Induces fine ice crystal formation 	0.8 - 1.2

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HEALTH AND PERSONAL CARE PRODUCTS

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APPLICATIONS	ADVANTAGES	DOSAGE (%)
 <p>Pharmaceuticals Soft Gel Capsules</p>	<ul style="list-style-type: none"> ✓ Provides soft, odorless, and plant-based material for encapsulation ✓ Facilitates gel and film formation 	<p>2.0 - 4.0</p>
 <p>Soap</p>	<ul style="list-style-type: none"> ✓ Improves structural integrity ✓ Serves as binder and texturizer 	<p>2.0 - 3.0</p>
 <p>Toothpaste</p>	<ul style="list-style-type: none"> ✓ Provides desirable body and texture ✓ Imparts continuous extrusion property ✓ Prevents separation of humectants 	<p>1.0 - 2.0</p>
 <p>Cosmetics</p>	<ul style="list-style-type: none"> ✓ Functions as bodying agent in creams and lotions ✓ Serves as stabilizer and thickener 	<p>0.5 - 1.5</p>

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MEAT PRODUCTS

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APPLICATIONS	ADVANTAGES	DOSAGE (%)
 <p>Ham WHOLE MUSCLE HAM / RESTRUCTURED HAM</p>	<ul style="list-style-type: none"> ✓ Retains moisture, increases production yield, and minimizes cooking loss ✓ Gives uniform texture with good sliceability 	0.5 - 1.5
 <p>Meat Emulsion HOTDOG/ SAUSAGE/ BOLOGNA FRANKFURTERS/ SALAMI</p>	<ul style="list-style-type: none"> ✓ Improves water holding capacity ✓ Provides freeze-thaw stability ✓ Stabilizes fat-protein emulsion ✓ Improves tenderness and juiciness 	0.5 - 1.5
 <p>Canned Meat LUNCHEON MEAT/ CORNED BEEF</p>	<ul style="list-style-type: none"> ✓ Provides excellent water holding property ✓ Imparts soft texture and uniform consistency 	1.0 - 2.0
 <p>Fresh Poultry FRESH MEAT/ ROASTED MEAT</p>	<ul style="list-style-type: none"> ✓ Provides freeze-thaw stability and prevents drip loss ✓ Gives excellent brine suspension stability and moisture retention ✓ Improves weight yield 	0.3 - 0.5
 <p>Surimi / Kamaboko</p>	<ul style="list-style-type: none"> ✓ Provides freeze-thaw stability ✓ Gives excellent emulsion stability ✓ Improves texture and mouthfeel 	0.2 - 1.0

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NON-FOOD AND PET FOOD PRODUCTS

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APPLICATIONS	ADVANTAGES	DOSAGE (%)
 <p>Air Freshener</p>	<ul style="list-style-type: none"> ✓ Serves as primary gelling agent ✓ Controls setting-temperature, syneresis, and fragrance release 	<p>2.0 - 3.0</p>
 <p>Pet Food Semi-moist Pet-Food/ chunks in Gravy</p>	<ul style="list-style-type: none"> ✓ Binds meat particle effectively and maintains uniform suspension ✓ Imparts uniform moisture throughout the can 	<p>1.0 - 2.0</p>

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