



CEAMSA

As Gándaras - E36418 Porrino, Pontevedra, Spain
 Telef. +34 986 344 089 - Fax +34 986 336 621
 email: ceamsa@ceamsa.com
 website: www.ceamsa.com

| Application | Main Function of Carrageenan | Use Level % | Additional Advantages | Suitable CEAMSA Products | Application guideline N° |
|--------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------|--------------------------|
| Water based products | <ul style="list-style-type: none"> • Gelling • Thickening • Syneresis control • Mouthfeel | | <ul style="list-style-type: none"> - Ability of providing any desired texture. - Improved organoleptical quality. - Good flavour release. - Transparency. - Low calorie products. | | |
| Water dessert Jelly Ready to consume | Gelling Water binding Texture control | 0,5 - 1,2 | Enhanced flavour release Quick setting Extended shelf life Low calorie | Ceamgel 3525 Ceamgel 3515 Ceamgel 3640 | 3001 |
| Fruit Jelly, Dessert powder | Gelling Water binding Texture control | 0,5 - 0,8 | Enhanced flavour release Quick setting Extended shelf life Low calorie | Ceamgel 3640 Ceamgel 3625 | 3003 |
| Dessert jelly powders Elastic texture | Gelling Water binding | 0,5 - 1,0 | Enhanced flavour release Quick setting Extended shelf life Low calorie | Ceamgel 3350 | 3002 |
| Dessert jelly powders Firm texture | Gelling Water binding | 0,5 - 1,0 | Enhanced flavour release Quick setting Extended shelf life Low calorie | Ceamgel 3640 Ceamgel 3625 Ceamgel 3617 | 3005 |
| Coffe Jelly, ready to consume | Gelling. Texture control. Improved mouthfeel | 0,8 - 1,4 | Enhanced flavour release Quick setting Extended shelf life Low calorie | Ceamlacta 2340 + Ceamgum CV | 3006 |
| Fruit jelly Dessert, ready to consume | Gelling. Texture control. Improved mouthfeel | 0,8 - 1,4 | Enhanced flavour release Quick setting Extended shelf life Low calorie | Ceamlacta 2340 + Ceamgum CV | 3007 |
| Dessert jelly, gelatine-like texture | Texture control | 0,5 - 1,0 | Quick setting Improved demoulding Low syneresis | Ceambloom 3390 | 3017 |
| Lemon Mouse | Gelling Foam stabilizing | 1,0 - 1,2 | Gelatine replacement | Ceambloom 3200 | 3022 |
| Dessert jelly powders Low calorie | Gelling. Water binding. Calorie reduction. | 0,5 - 0,8 | Enhanced flavour release Quick setting Extended shelf life | Ceamgel 3617 | 3004 |
| Jam and marmalade, Low calorie | Gelling. Thickening. Calorie reduction. | 0,6 - 1,0 | Transparency Quick setting | Ceamgel 3640 | 3008 |
| Jam and marmalade powders | Gelling. Thickening. Calorie reduction | | Transparency Quick setting | Ceamgel 3617 | 3013 |
| Fruit preparation for yoghurt Low solids | Controlling texture Fruit suspension Extended pH range | 0,5 - 0,8 | Good flavour release Extended shelf life Freeze-thaw stability | Ceamgel M-9155 | 3018 |
| Fruit preparation for yoghurt Very low solids | Controlling texture Fruit suspension Extended pH range | 0,6 - 0,9 | Good flavour release Extended shelf life Freeze-thaw stability | Ceamgel 9262 | 3021 |
| Tart glazing | Gelling. Texture control. Reduced syneresis | 0,5 - 1,0 | Quick setting High transparency Good flavour release Easy to cut | Ceamgel 3617 Ceamgel 3640 | 3009 |
| Tart glazing, starch free. | Gelling. Texture control. Reduced syneresis | 0,5 - 1,0 | Quick setting High transparency | Ceamgel 3617 Ceamgel 3640 | 3010 |
| Tart glazing powders | Gelling. Texture control. Reduced syneresis | 0,6 - 1,0 | Quick setting Transparency | Ceamgel 3617 Ceamgel 3640 | 3011 |
| Confectionery Quince Jelly | Gelling. Texture control. Reduced syneresis | 0,5 - 2,0 | High gel strength Quick setting | Ceamgel 3615 | 3012 |
| Quince Mousse | Gelling Foam stabilizing | 0,5 - 0,6 | Extended shelf life | Ceamgel M 9195 | 3019 |
| Bakery filling | Gelling. Texture control. | 0,5 - 1,5 | Heat stability Reduced syneresis | Ceamvis 3383 | 3015 |

