

FOOD INGREDIENT			MS-040119-05
QUALITY SPECIFICATION			
Product	TA-200		
Manufacturer	TACARA SDN BHD (MALAYSIA)		
Importer	MARINE SCIENCE CO.,LTD.		
Summary	TA-200 is Kappa type fine mesh pure semi-refined carrageenan which composition has natural high polymeric hydrocolloid extracted from Kappaphycus Alvarezii (Eucheuma Cottonii) of Red Algae (Rhodophyta seaweed)		
Characteristics	<p>① It have non-smell, non-taste and creamy color fine mesh powder manufactured at sanitary and modern factory in Malaysia</p> <p>② It have reaction to pulling up gel strength with K⁺, Ca⁺ and Mg.</p> <p>③ The combination with L..B.G. will be makes quite elastic and high strength gel</p> <p>④ It also makes excellent gel with ordinary (cow's) and soyabean milk.</p> <p>⑤ It is good effect for milk products, processed meat and fish products.</p>		
Expiration Date	unopened	24 months from date of manufacture (keep dry in cool storage)	
	opened	30 days (seal and keep it in cool storage)	
Package	Outer	Carton box or Paper craft bag	
	Inner	Low-density Polyethelene bag for food (20 kg×1bag)	
Labeling for usage of food			
Information of Material			
GMO material	No use the GMO material and their product.		
Allergen material	No use the 25 items of allergen materials, fish and shellfish		
Bovine original	No use the materials origin livestock meets including brain, eye, spinal cord, and around bowel		
Agricultural chemical residual	Never used agricultural chemicals.		
Unapproved Ingredient	No use the unapproved Food Additive Ingredient in Japan.		
Product standard			
Standardize items	Specifications	Analysis method	
Production No.			
Particle size	200mesh pass >98%	200 mesh of Japanese Industrial Standard Sieve	
Loss on dry	not more than 12%	dried 4h at 150°C	
pH	8 ~ 10	1.0% sol. at 60°C by PH meter	
Viscosity (75°C)	50 ~ 250mPa·s	1.5% sol. at 75°C by B type viscosity meter	
Viscosity (30°C)		1.5% sol. at 30°C by B type viscosity meter	
Viscosity with Ca(30°C)		1.5% + 0.2% CaCl ₂ sol. at 30°C	
Water gel strength	200 ~ 300g/cm ²	1.5% gel. at 10°C, measure inside-gel by reo-meter	
Salt gel strength	500 ~ 700g/cm ²	1.5% + 0.2% KCL gel at 10°C, same as WG	
Milk gel strength	180 ~ 230g/cm ²	0.5% + 10% skim milk gel at 10°C, same as WG	
Total plate count	not more than 1,000/g	Standard method Agar	
Coliform	negative	Desoxycholate Agar	
E. coli	negative	Brilliant Green Lactose Bile Broth, EMB	
Yeast & Mold	negative	Potato dextrose Agar	
Sulfate	15 ~ 40%	Japanese standard of Food additive seventh edition 'Refined carrageenan'	
Acid insoluble matter	8 ~ 18%	Japanese standard of Food additive seventh edition 'Refined carrageenan'	
Ash	15 ~ 35%	Japanese standard of Food additive seventh edition 'Refined carrageenan'	
Acid insoluble Ash	not more than 2%	Japanese standard of Food additive seventh edition 'Refined carrageenan'	
Arsenic as AS ₂ O ₃	not more than 2 μg/g	Japanese standard of Food additive seventh edition 'Refined carrageenan'	
Heavy metal as Pb	not more than 20 μg/g	Japanese standard of Food additive seventh edition 'Refined carrageenan'	

