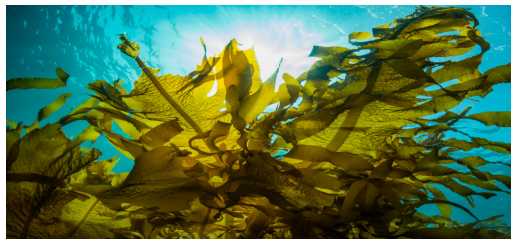


Alginates



Thickening - Viscosity - Stability - Sustainable

Alginates are a naturally occurring polysaccharide produced from brown algae. Alginates demonstrate versatile functionality for a wide range of applications.

- Thickening Agent
- Gelling Agent
- Stabilizer
- Facilitates Moisture Retention

PROPERTIES

- Taste - Neutral
- Color - Creamy white to light brown
- Smell - Neutral
- Form - Powder

APPLICATIONS

- Food
- Bakery
- Beverages
- Personal Care Products
- Medical Device
- Supplement Encapsulations



These statements have not been evaluated by the US Food and Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.

Alginate

Applications	Benefits required	Products
FOOD		
Dessert creams	Thickening, consistency, mouthfeel	Satialgine® ADC Series
Mix for gelled desserts	Cold soluble, quick setting time, soft gel	Satialgine® BDG Series
Ice creams	Meltdown, texture, ice crystals	Satialgine® FGP Series
Reduced fat spreads	Consistency, stability	Satialgine® LSP Series
Drinks fruit beverages	Stabilization, mouthfeel	Satialgine® ABN Series Satialgine® S Series Algogel® Series
Bakery creams	Easy and cold preparation, gelled texture, consistency, thermostability	Satialgine® GCF Series
Glazes & Decorations	Thermoreversible gels	Satialgine® S Series Algogel® Series
Fruit & Instant fillings	Spreadability, shine, mouthfeel, heat resistance, easy and cold preparation	Algogel® 6021 Algogel® Series
Low fat dressings	Thickening, stabilization, mouthfeel	Satialgine® S Series
Instant noodles	Reduced time of rehydration, elasticity and firmness	Algogel® 3541 Algogel® Series
Vegetable casings	Stability, viscosity adjustment, heat stability film properties, gel strength	Algogel® Series
Restructured products	Cold preparation, viscosity adjustment, heat stability, gel	Algogel® RMB Series Algogel® 5540
Supplement encapsulation	Mechanical stability, control of yeast release	Algogel® 3001 Satialgine® S 60 NS
PERSONAL CARE/MEDICAL DEVICE		
Facial masks	Controlled gelation, setting time, film forming	Algogel® Series
Dental impression	Balance of strength and flexibility of the gel	Algogel® VDP Series
Wound dressings	Absorption of wound liquids, hemostatic agent	Algogel® VWD Series
INDUSTRY		
Textile	Viscosifying agent, reduced color diffusion	Cecalgun™ S Series
Paper	Water retention, barrier forming, thickening agent	Cecalgun™ S Series
Welding rod coating	Organic binding agent	Cecalgun™ S Series Cecalgun™ P Series
Water treatment	Floculating adjuncts	Cecalgun™ S Series
Tobacco	Reconstituted leaves, low ignition paper	Cecalgun™ S Series
Latex emulsion sealant	Film forming ability, fast gelation	Cecalgun™ A Series

*Alginate tailor-made solutions were designed for a specific application but may be suitable for use in other applications.
Contact our experts for more information and technical assistance.*

The information contained in this document is based on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.