

Technical information



COMPAC CG (CCG311)

H011

Specification

Issue date: February 2017

Description

Compac CG contains kappa carrageenan derived from the red seaweed Eucheuma cottonii. The carrageenan product undergoes alkali treatment to enhance gelling capability in aqueous systems.

Appearance

Tan granules.

Application

Compac CG is added directly to the kettle ideally 10 minutes before the end of the boiling period.

Addition rates

Typical addition rate is 1.5 to 4 g/hl.

Constituents

Compac CG is semi-refined carrageenan (E407a/ INS407a)

Heavy metals (max mg/kg)

As	3
Pb	5
Hg	1
Cd	2

Microbiological

Total viable count/g	$\leq 5 \times 10^3$ (WLN agar)
Yeast/g	$\leq 20 \times 10^3$ (WLN agar)
E. coli/g	absent
Salmonella/25g	absent

Analysis

Parameter	Specification
Functionality	Pass
Loss on drying %	≤ 12

Regulatory

Carrageenan is permitted for use as a food additive (and processing aid as defined in certain specific legislation) in the EU, USA, Australia and New Zealand.

Packaging and Storage

Standard packaging: 20 kg bags or polythene-lined cardboard carton.

Non-standard packaging by arrangement.

Compac CG should be stored in a cool (5 – 20°C) dry environment.

Label details:

Product name

Identification code

Pack weight

Date of manufacture

Batch number

Shelf-life

3 years when stored under ideal conditions in original sealed containers.