## **Foodchem**

Carrageenan Foodgel3000 is one of the popular food additives and ingredients in most countries, As a professional Carrageenan Foodgel3000 supplier and manufacturer, Foodchem International Corporation has been supplying and exporting Carrageenan Foodgel3000 from China for almost 10 years, please be assured to buy Carrageenan Foodgel3000 at Foodchem. Any inquiries and problems please feel free to send emails to us via EMAIL, we will reply you within 1 working day.

### **Product Specification**

Product Name: Carrageenan Foodgel 3000

ITEMS STANDARD

Appearance Tan to light and free flowing powder

max. of 10% Loss on Drying PH 8.0-11.0 40-200 mPas Water Viscosity max. of 1 mg/kg As Zn max. of 50 mg/kg Pb max. of 1 mg/kg Cd max. of 0.1 mg/kg max. of 0.03 mg/kg Hg Substances insoluble in hot water max. of 2.0% Substances insoluble in acids max. of 2.0% **Total Plate Count** max. of 5,000 cfu/g Total variable mesophilic aerobic max. of 5,000 cfu/g max. of 100 cfu/g

Yeasts and Moulds max. of 100 cfu/ Sulphite reducing spores absent in 0.1 g Salmonella negative in 25 g Escherichia coli negative in 5 g

Food insects and their rests Absent
Ferromagnetical mechanical impurities Absent

Packaging 25 kg multi walled paper bag with PE liner. Shelf life & Storage 24 months stored in cool and dry place

## Carrageenan Foodgel3000 FAQ

#### 1, What kinds of certificates can you offer?

Foodchem is an ISO2008 9001 certified company, as for Carrageenan Foodgel3000, we can offer HAPPC, KOSHER, HALAL Certificates, ect.

#### 2, Is Foodchem a manufacturer or just a trading company?

Foodchem is both manufacturer and trading company, we are Carrageenan Foodgel3000 distributor, at the same time, we are manufacturer of other products.

#### 3, What is the Min Order Quantity of Carrageenan Foodgel3000?

Different products have different MOQ, for Carrageenan Foodgel3000, the MOQ is 500kg.

#### 4, What is the price of Carrageenan Foodgel3000?

Foodchem is a famous supplier and manufacturer of Carrageenan Foodgel3000 in China, and has been corporate with many Carrageenan Foodgel3000 suppliers for several years, we can provide you with cost-effective Carrageenan Foodgel3000.

#### 5, How long shall we wait for your reply?

We can guarantee to reply your inquiries of Carrageenan Foodgel3000 in less than 24 hours in working days.

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#### 6, What kinds of transportation types can you provide?

Our main transportation methods include air transportation, land transportation and water transportation.

#### 7, What kinds of payment terms can you accept?

The most commonly used payment terms are T/T, L/C, D/P, D/A, etc.

#### 8, How long will I receive my good?

Foodchem has its own EDC warehouse in Shanghai, when your purchase order has been confirmed, inventory products will deliver within 1 week, other products delivery in 2 weeks.

#### **FOODCHEM Hot Products**

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Acidulants (Citric acid, Malic acid, Tartaric acid, etc.);

Antioxidants(Sodium erythorbate, BHT, etc.);

Perservatives(Potassium sorbate, Sodium benzoate, etc.);

Thickeners(Xanthan gum, Agar agar, Carrageenan, Sodium carboxymethyl cellulose, etc.);

Sweeteners(Sodium saccharin, Aspartame, Acesulfame potassium, Sucralose, etc.);

Amino Acids(L-Glutamine, Creatine monohydrate, L-Glycine, BCAA, etc.);

Plant Extracts (Green coffee bean extract, Oat glucan, Resveratrol, etc.);

Vitamins (Vitamin C, Vitamin E, Vitamin A, Vitamin B1, etc.);

Starch (Corn starch, Modified starch.);

Flavourings(MSG, J+G, Yeast extract, Hydrolyzed vegetable protein, etc.);

Aromas (Vanillin, Ethyl vanillin, Ethyl maltol, etc.);

Phosphates (Sodium acid pyrophosphate, Sodium tripolyphosphate, etc.)?

Inorganic Salts (Sodium bicarbonate, Ammonium bicarbonate, Calcium sulfate dihydrate);

Natural Food Ingredients (Cocoa powder, Tomato Powder.)?
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#### **Contact Us**

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