



# Kumar Organic Products Limited

## Carrageenan

Carrageenan is a hydrophilic marine colloidal gum derived from the matrix material of numerous species of red sea weeds. It is a potent biopolymer, highly sulphated galactan, strongly anionic due to their half-ester sulphur moieties. Applications of carrageenan are coupled with their hydrophilic and anionic properties. Carrageenan is world's foremost food and industrial additive as gelling, suspending, thickening and emulsifying agents. The wonder powder has stabilized itself in

a broad spectrum of products like Dairy products, Water based foods, Meat products, Pet food, Air freshener gels, Toothpaste, immobilized catalysts etc. Carrageenan gels have the advantage of higher melting point, so that they find a ready market in tropical climates or where refrigeration is not available. They are used in emulsion stabilization for syneresis control and for bodying, binding and dispersion.

CAS # : 9000 -067-1  
EINCS No : 232 -524 -2

### Physico - Chemical Properties:

Appearance	White to off white powder
Melting Point	Decomposes upon heating
Solubility	Soluble in water at 80-90°C
Use Level	0.3 - 2.0%

### Cosmetics Applications:

- Skin and lotions - as hydrating agent
- Hair care products - For Gel
- Eye make-up - As a Gelatinizing Agent
- Toothpaste - Improves texture and rinse ability
- Shaving foams - Thickening agent
- Stick applications - Binder
- Air freshener - As a gelatinizing agent
- Cream - provides greater viscosity

### Non Cosmetics Applications:

- Addition of Taste - To poultry and fish dishes
- As an additive in instant food drinks, to keep food particles liquid in mixture
- As emulsifier, to give certain foods a smooth consistency
- As natural latex creaming and thickening for rubber
- As sizing for textiles, and brake fluids.
- As coating for food packages and milk containers, ceramic glazes, leather finishes, broiler compounds
- As additives in the preparation of fertilizer and pesticides.
- In the manufacture of sausage casings, corned beefs, meat balls, ham and sardine fish sauce.

**Regulatory Information:**

Philippines : RA6969 (Toxic Substance and Hazardous and Nuclear Wastes Control Act 1990) : Not listed

**United States :**

Section 302 Extremely Hazardous Substances (40 CFR 355, Appendix A): Not applicable

Section 311 Hazard Categories (40 CFR 370): Not applicable

Section 313 Reportable Ingredients (40 CFR 372)

This product does not contain any toxic chemicals subject to the reporting requirements of section 313

TSCA (Toxic Substance Control Act)

TSCA Inventory Status (40 CFR 710): Listed (Carrageenan)

**International listing:**

Australia : Listed

China :

Listed Philippines :

Listed

**Hazard, Risk and safety Phrase Descriptions:**

EC Symbols : Not classified as Hazardous

EC Risk Phrases : Not classified as Hazardous

EC Safety Phrases : Not classified as Hazardous

Packing : 25kg Fiber drums

Shelf life : 2 years in below storage conditions.

Storage : 15-25°C and at about 65% relative humidity

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