

Carratext®

Find the perfect texture
for each of your applications



Looking to improve the texture of your products or find the ideal gelling agent? Introducing **Carratext**[®], our range of carrageenans custom formulated for each food application.

With **Carratext**[®] you will achieve:

- Stability and performance, thanks to its gelling and thickening properties
- High efficiency, thanks to low dosage, easy handling and fast dissolution
- Versatility of use, works in multiple food matrices
- Customised formulation, developed by our technical team to suit your specific needs

In Barcelonesa's Food division we have solid technical and commercial experience in the use of these natural texturisers, which allows us to offer tailor-made solutions for each customer.



Benefits and properties:

- Improves viscosity, firmness and elasticity of the final product
- Increases creaminess and juiciness
- Ensures excellent mouthfeel
- Minimises syneresis

Range of solutions:

Carratext	Cold solubility	Hot solubility	Gel type	Gel appearance	Syneresis
Carratext CR (Refined Kappa)	No	Yes	Firm and brittle	Transparent	Yes
Carratext CS (Semi-refined Kappa)	No	Yes	Firm and brittle	Turbid	Yes
Carratext RI (refined Iota)	Low	Yes	Elastic and reversible	Transparent	No
Carratext YES (semirefined Iota)	Low	Yes	Elastic and reversible	Turbid	No
Carratext CG/LF	Synergistic, optimised and customised combinations of kappa carrageenans, Iota and/or gums				

Range of applications

Our range of carrageenans can be used in multiple applications. Including:



Properties by application

- **Meat products:** act as stabilisers, increase yield, reduce syneresis and improve texture and cohesion.
- **Vegan products:** increase texture, firmness and cooking stability.
- **Restructured fish products:** provide elasticity, firmness and cohesion to the formed product, reducing cooking losses.
- **Milk-based beverages:** keeps particles in suspension and improves mouthfeel.
- **Crème caramels:** act as gelling agents to achieve creamy textures.
- **Processed cheeses:** improves slicing and increases firmness.
- **Spreadable cheese:** reduces syneresis and provides a creamy texture.
- **Gelatines and icings:** to obtain an instant, transparent and stable gel.
- **Fruit jellies:** control texture, prevent syneresis and improve flavour release.

Do you need to improve the texture of your products?

Carratext works across multiple food matrices.
Contact us and we'll offer you a tailored solution.





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