

# Natural hydrocolloids for all types of textures.

Carratext / Algitext



Food  
Solutions

## ► SEAWEED HYDROCOLLOIDS

Carrageenans and alginates are complex hydrocolloids that require extensive knowledge of their properties and how to apply them to each type of food.

At Barcelonesa Food Solutions we have accumulated extensive technical and commercial experience in the use of these natural texturisers, which allows us to offer each customer a customised solution.

Furthermore, our capacity to purchase and stock raw materials allows us to guarantee the security and speed of supply, as well as maintaining constant competitiveness.



# carratext®

Carrageenans are natural hydrocolloids extracted from different types of red algae. They function as gelling, thickening and/or stabilising agents in many food products.

**Our Carratex are optimised to always act in a stable way and to obtain the desired texture in each type of food.** They are also characterised by their low dosage, easy to handle and fast dissolution.

The technical team at Barcelonesa Food Solutions adjusts and guarantees the properties of each carrageenan to meet the needs of our customers. Carratext is a customised and reliable solution for all types of food applications.



## ► MAIN PRODUCTS

CARRATEXT	COLD SOLUBILITY	HOT SOLUBILITY	TYPE OF GEL	GEL ASPECT	FREEZING STABILITY	SINERESIS	FLAVOUR AND SMELL
CARRATEXT CR (Kappa)	No	Yes	Firm and brittle	Transparent	Low	Yes	Neutral
CARRATEXT CS (Kappa)	No	Yes	Firm and brittle	Turbid	Low	Yes	Residual
CARRATEXT RI (Iota)	Low	Yes	Elastic and reversible	Transparent	High	No	Neutral
CARRATEXT LF	Synergistic and customised combinations between kappa and iota carrageenans						
CARRATEXT CG	Synergistic and customised combinations between carrageenans and gums						



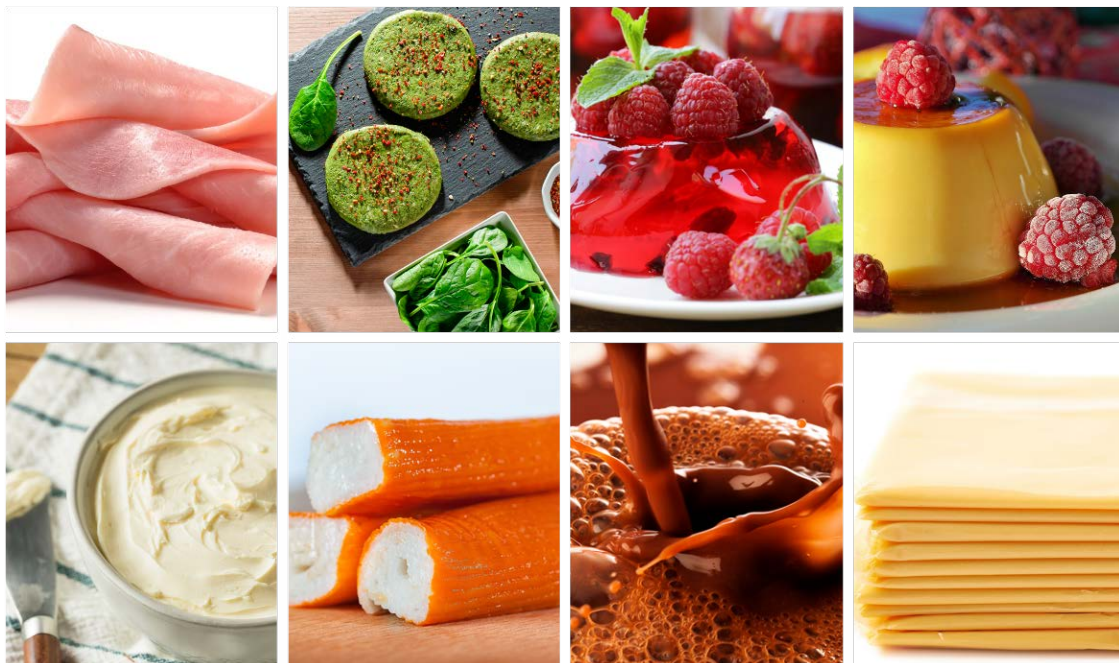
## ► MAIN PROPERTIES

- Viscosity
- Gel texture
- Cohesion
- Mouthfeel
- Reduced syneresis
- Firmness
- Yield
- Juiciness
- Stability
- Elasticity
- Creaminess



## ► RANGE OF APPLICATIONS

- **Meat products:** Act as stabilisers, increase yield, reduce syneresis and improve texture and cohesion.
- **Vegan products:** Increase texture, firmness and cooking stability.
- **Fish restructured products:** Provide elasticity, firmness and cohesion in the formed product, reducing cooking losses.
- **Milk drinks:** keep particles in suspension and improve mouthfeel.
- **Custards:** Act as gelling agents to achieve creamy textures.
- **Processed cheese:** Improves slicing and increases firmness.
- **Spreadable cheese:** Reduces syneresis and provides a creamy texture.
- **Gelatin and glazes:** To obtain an instant, transparent and stable gel at room temperature.
- **Fruit jellies:** Control texture, prevent syneresis and improve flavour release.



# algitext

Alginates are natural hydrocolloids obtained from the cell walls of brown algae. At Barcelonesa Food Solutions, we have Algitext; a multifunctional solution due to its multiple properties:

- **Gelling agents:** They form thermostable gels in combination with calcium salts that provide structure to all types of meat, fish or vegetable products.
- **Moisture retainers:** Their high capacity to absorb water makes it possible to achieve pleasant textures in the mouth similar to fat, reducing the caloric content.
- **Thickeners:** They increase viscosity when cold, providing consistency to creams or fillings.
- **Protective film formation:** Allows the formation of edible coatings and prevents moisture loss during freezing-thawing processes.
- **Stabilisers:** Provide elasticity and strength to foods, control syneresis and provide stability during cooking or baking.
- **Texturisers:** They provide smooth and uniform textures, enhance flavour and improve the appearance and gloss of foods.

## ► APPLICATIONS

- Hot or cold structured and analogues
- Fruit fillings
- Sausages
- Beverages
- Surimi
- Pastry creams and jellies
- Pepper or anchovy strips for fillings
- Instant or cold dairy desserts
- Bakeable pastry fillings
- Sauces
- Ice creams
- Mayonnaises
- Beers
- Juices
- Soups
- Preserves
- Spherification techniques in haute cuisine



## ► MAIN PRODUCTS

ALGITEXT	GEL STRENGTH	VISCOSITY	GRANULOMETRY
ALGITEXT AFG	> 700 gr/cm <sup>2</sup>	500-600 cps	80 mesh
ALGITEXT MFG	400 - 600 gr/cm <sup>2</sup>	600-700 cps	40 mesh
ALGITEXT BFG	300-500 gr/cm <sup>2</sup>	800-1000 cps	120 mesh
ALGITEXT CA	Customised formulations based on Alginate and Calcium Salts		



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