



ZI Bir ElKassaa - Elsken
 BP 937
 Ben Arous 2013
 Tunisie
www.Seltmg.com

WATER FRUITS

BY CARRAGEENAN

APPLICATIONS	MAIN FUNCTION OF CARRAGEENAN	LEVEL	QUALITY IMPROVED BY CARRAGEENAN	REFERENCE PRODUCT	REFERENCE APPLICATION DATA SHEET
WATER FRUITS	Gelling, Thickening, Syneresis Control, Mouth Feel		Providing any texture desired, Improved Organoleptical Quality, Good Flavour Release, Transparency, Low Calories		
COATING AT COLD	water binding, texture control	0.015% à 0.05%	Extend shelf life, low calories, enhanced flavor release	NATAGEL CY50 NATAGEL CY100 NATAGEL CYT	12001 12002 12003 12004 12005
FRUIT PREPARATION	Gelling, Thickening, Stabilizing	0.5% à 1%	Water binding, control texture	NATAGEL CY50 NATAGEL CY100 NATAGEL CYT	12006 12007 12008 12009
JELLY					12010
PIPING GEL					12011
ICING					12012
JAMS					12013
GLAZING					12014
FILING AND TOPPING	Stabilizing	0.7% à 1.2%	Water binding, control texture	NATAGEL CY50 NATAGEL CYT	12015