

## CARRAGEENAN TEXTURE PROPERTIES

### CUSTOMER

Hydrocolloids manufacturer wanted to measure the functional properties of their gel systems. Results were used during the development of customer blends and quality based analysis.

### PROBLEM

Gel strength and functional properties of hydrocolloid gels are critical characteristics of all gelling agents. Ingredients are bought based on their functional performance and behaviour in food systems.

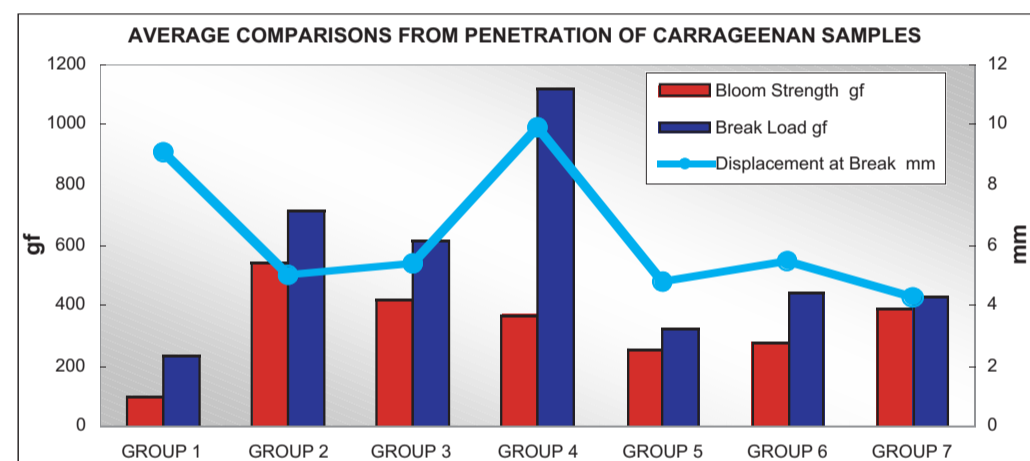
### SOLUTION

Different grades of carrageenan gel were prepared under standardised conditions for hydration, mixing, heating and setting. The gels were then penetrated to failure and functional performance measured.

- Calculation of break load and failure properties
- Increased understanding of gel performance
- Quality standards set for grades of carrageenan

### BENEFIT

- Quality standards established
- Functional performance of carrageenan gels measured for use in gelled systems



### PENETRATION OF PREPARED GELS

