

Carratext®

Natural hydrocolloids
for all types of textures



Algae-derived hydrocolloids

Carrageenans are natural hydrocolloids extracted from various species of red algae. They are used as gelling agents, thickeners, and stabilizers in a wide range of food products.

Our carrageenans, under the brand Carratext, are formulated to ensure stable performance and achieve the desired texture in each type of food. They stand out for their low dosage, ease of handling, and quick dissolution, making them an efficient and versatile option.

At Barcelonesa's Food division, we have extensive technical and commercial experience in the use of these natural texturizers, which allows us to offer customized solutions to each client. Additionally, our purchasing and raw material storage capacity ensures fast and reliable delivery, always maintaining consistent competitiveness.



Range of solutions

Carratext	Cold solubility	Hot solubility	Type of gel	Gel appearance	Syneresis
CARRATEXT CR (Refined kappa)	No	Yes	Firm and brittle	Transparent	Yes
CARRATEXT CS (Semi-refined kappa)	No	Yes	Firm and brittle	Cloudy	Yes
CARRATEXT RI (Refined iota)	Low	Yes	Elastic and reversible	Transparent	No
CARRATEXT SI (Semi-refined iota)	Low	Yes	Elastic and reversible	Cloudy	No
Carrageenan mixes	Synergistic, optimized, and customized combinations of kappa carrageenan, iota carrageenan, and/or gums				

Properties

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

Range of applications

- **Meat products:** act as stabilizers, increase yield, reduce syneresis, and improve texture and cohesion.
- **Vegan products:** enhance texture, firmness, and stability during cooking.
- **Restructured fish:** provide elasticity, firmness, and cohesion in shaping, reducing cooking losses.
- **Dairy beverages:** keep particles suspended and improve mouthfeel.
- **Flans:** act as gelling agents to achieve creamy textures.
- **Processed cheese:** improves slicing and increases firmness.
- **Cream cheese:** reduces syneresis and provides a creamy texture.
- **Gelatin and glazes:** for an instant, transparent gel that is stable at room temperature.
- **Fruit gelatins:** control texture, prevent syneresis, and improve flavor release.





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