

Use of carrageenans in milk products

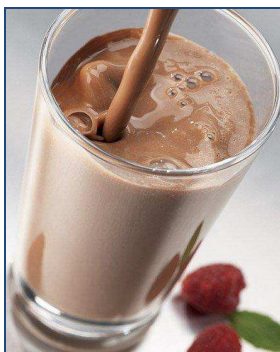
EPSA has specific carrageenan for dairy with gelling, thickening and stabilizing function, with high reactivity with milk proteins. With these products we can get varied textures and give body to final product.

The carrageenan are natural polysaccharides extracted from certain varieties of red algae, whose use as texturizing agents in foods is widespread worldwide.

Chemically, carrageenans are formed by units of galactose and/or galactose anhydrous, sulfated or not, linked by alternate links α (1-3) and β (1-4).

Carrageenan, lambda and especially kappa/lambda type, found many applications in the dairy industry; among others, suspension, gelling and stabilization:

- **Milk and milk drinks with chocolate:**
Allow suspend cocoa, improve body and palatability.
-In fortified milks can stabilize the suspended solids and improve product palatability.
-Carrageenan in reconstituted milks, stabilize fats and proteins and also improve the body.
- In evaporated milks carrageenan stabilizes and improves the emulsion.



- **Gelled and creamy desserts,** packaged cold and hot: the mixture of different types of carrageenan allows multiple gelled textures, from firm and brittle to soft and airy creamy desserts.



- **Processed cheese:** improve sliceability and melting, and increase creaminess, thanks to the structure formed by casein.

After dissolving the carrageenan in a milk system at temperatures around 75°C and as the system cools, the additional sulfate group of carrageenan, particularly in type lambda and kappa/lambda, interacts with the calcium present forming ionic bonds between the helices.

For more information, contact our technical department, will assist you with documentation, samples and application modes.



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