MARCEL CARRAGEENAN

The World's Finest

Company Profile

Marcel Trading Corporation began in 1969 exporting sea products. In 1979, our first carrageenan production factory was inaugurated. We now own and operate three carrageenan factories and a blending facility all located in the Philippines. In Europe and the USA, we also hold stock in warehouses and can toll-blend specially requested products.

Canlubang Plant
- Food Grade Semi-Refined Carrageenan (E407a PES)
- Refined Carrageenan (E407)
  Total of 5,500 Metric Tons/year
- Functional Systems (blends) for Food and Pharmaceutical Applications
  4,000 Metric Tons/year

Zamboanga Plant 1
- Seaweed for Carrageenan, Agar and other applications
  20,000 Metric Tons/year
- Petfood Grade & Technical Grade Semi-Refined Carrageenan
  4,000 Metric Tons/year
- Functional Systems (blends) for Pet Food and Feed Applications
  1,000 Metric Tons/year

Zamboanga Plant 2
- Food Grade Semi-Refined Carrageenan (E407a PES)
  3,600 Metric Tons/year
- Functional Systems (blends) for Food and Non Food Applications
  2,000 Metric Tons/year


Canlubang Plan


Zamboanga Plant


Zamboanga Plant

What is Carrageenan?

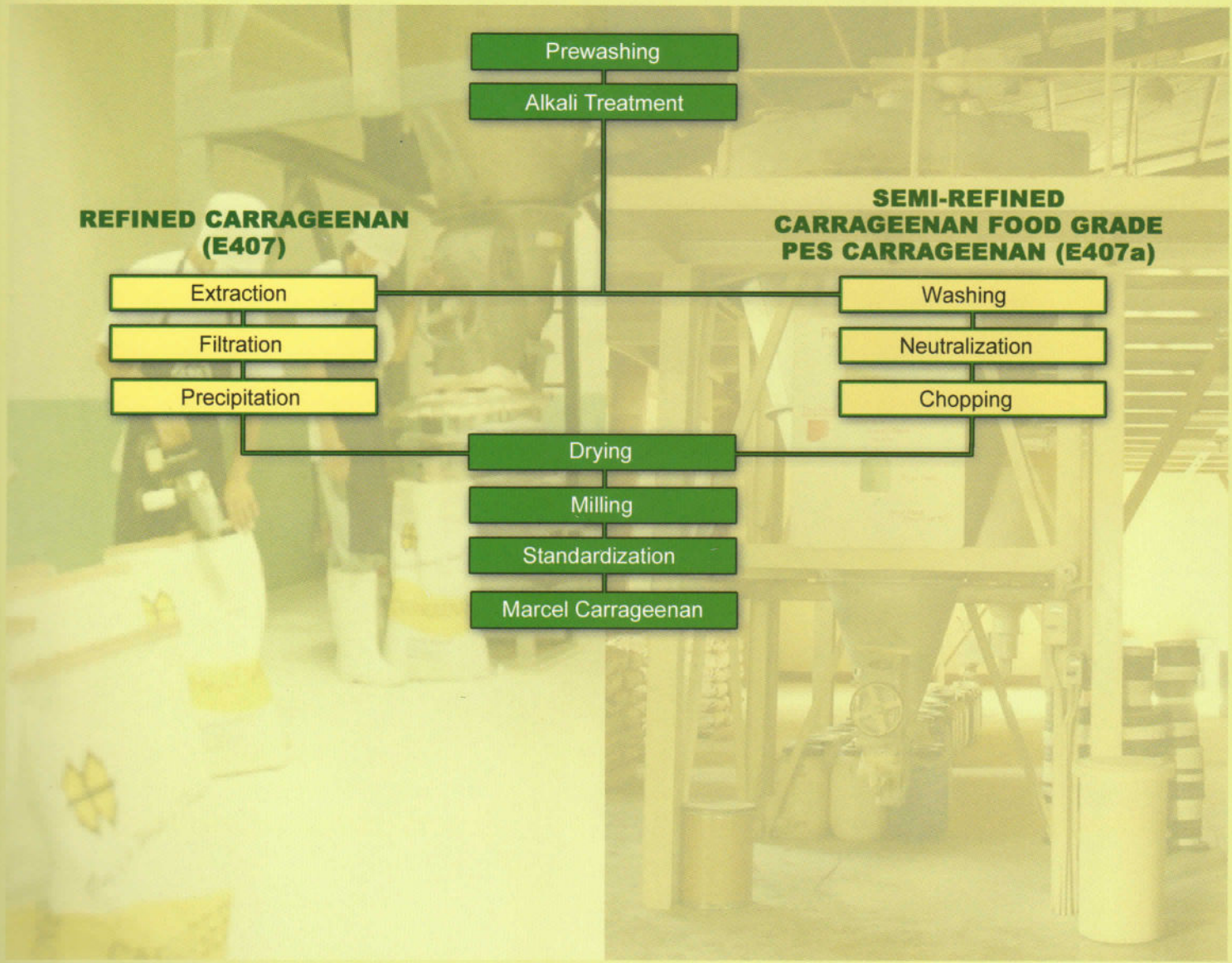
Carrageenan is a hydrocolloid belonging to a family of water-soluble polysaccharides which are found in certain species of red seaweed. The Philippines has maintained abundant supply of good quality *Eucheuma cottonii* and *Eucheuma spinosum* species for carrageenan production.

Types of Carrageenan:

Kappa
Iota
Lambda

Precision in Production

Marcel Carrageenan uses only the best seaweed species for its production.
We implement GMP, HACCP, and FSSC 22000 - Certified Systems at our plants to guarantee food safety and consistent product quality.



HALAL
حلال
IDCP
ISLAMIC DAWAH COUNCIL OF THE PHILS.

FSSC 22000 Certified

מוסד הכשרות האמריקאי
NK®
NATIONAL KASHRUTH®

Meat

improves texture, sliceability and mouthfeel
increases production yield and stabilizes emulsion
provides freeze-thaw stability

Ice Cream

- prevents precipitation of milk casein
- contributes to desirable overrun and texture
- imparts a homogenous meltdown

Chocolate Milk

- stabilizes cocoa suspension at very low concentration
- imparts homogenous appearance and texture
- provides excellent mouth feel and flavor release

Other Dairies

- prevents fat and whey separation
- improves sliceability and shape retention in cheese
- acts as gelling agent i flans and puddings

Carrageenan Product Applications

Water Dessert Jellies

provides a complete range of texture from elastic to brittle gels
forms at room temperature

Beer

- accelerates precipitation and flocculation of protein
- improves wort recovery and beer clarity
- decreases production cost by minimizing use of filter aids

Pet Food

- binds meat particles and adds richness to the gravy
- maintains uniformity throughout the can
- gives sheen to the product and facilitates easy unmolding

OTHER APPLICATION

Air Freshener
Personal Care Product
Pharmaceutical

Excellence in Quality

At Marcel Carrageenan, achieving and maintaining customer satisfaction is our highest priority. Our expert Technical team works in a fully equipped laboratory to monitor consistency and safety of raw materials and end products.

Our Design and Development Specialists are proficient in carrageenan applications and are dedicated to support clients with specific solutions, the best product recommendation and full technical advice.

Microbiological Analysis

Gel Strength determination
An important parameter in determining the quality of carrageenan

WHAT MARCEL HAS TO OFFER

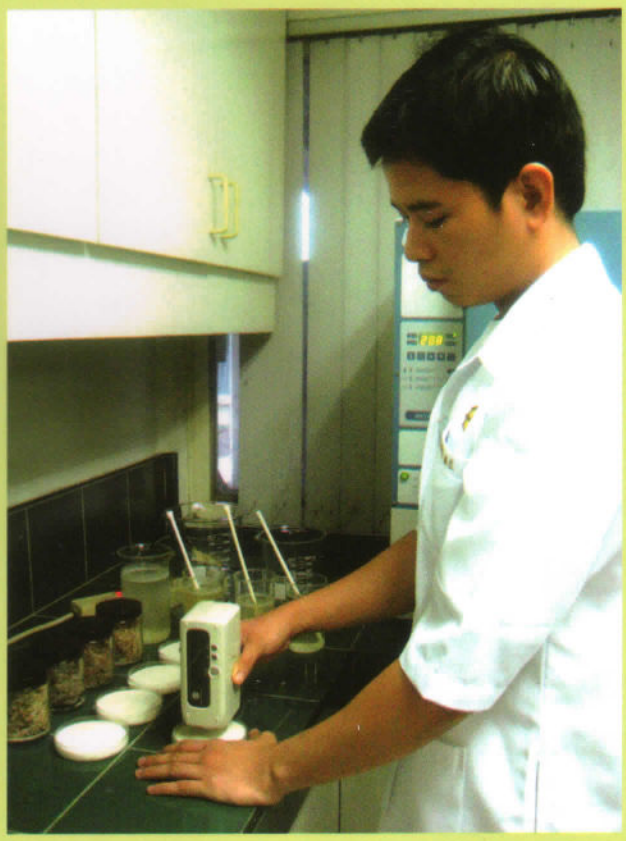
Our extensive and constantly updated product line offers a multitude of carrageenan products formulated to satisfy customer specifications. Marcel products are widely known under the following trade names:

AQUAGEL – best for applications requiring gelling and water-holding capacities

AQUAVIS – used in applications requiring viscosity

MILKGEL – suited for stabilization of dairy desserts

MILKVIS – designed to provide stability in liquid milk products and frozen dairy desserts



Color Analysis

Marcel Carrageenan Headquarters, Quezon City

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