

Curdlan

Manufacturer / Brand: MC Food Specialties Inc.

Origin : Indonesia

Exclusive Distributor: Jim's Group Co.,Ltd.



Curdlan is one of polysaccharide produced through glucose fermentation by the microorganism *Agrobacterium biovar 1*.

Function

- Absorbs water (Increase yields/ preventing from drip / enhance juiciness / retaining moisture)
- Form stable gel against heating / freezing - thawing.
- Creates elastic gel when heating a water curdlan suspension.

Application

- Meat processed food , Sausage
- Surimi product
- Dumping skin
- Noodle
- Imitation seafood
- Tofu



Product Highlight

by Jim's Group Co., Ltd.