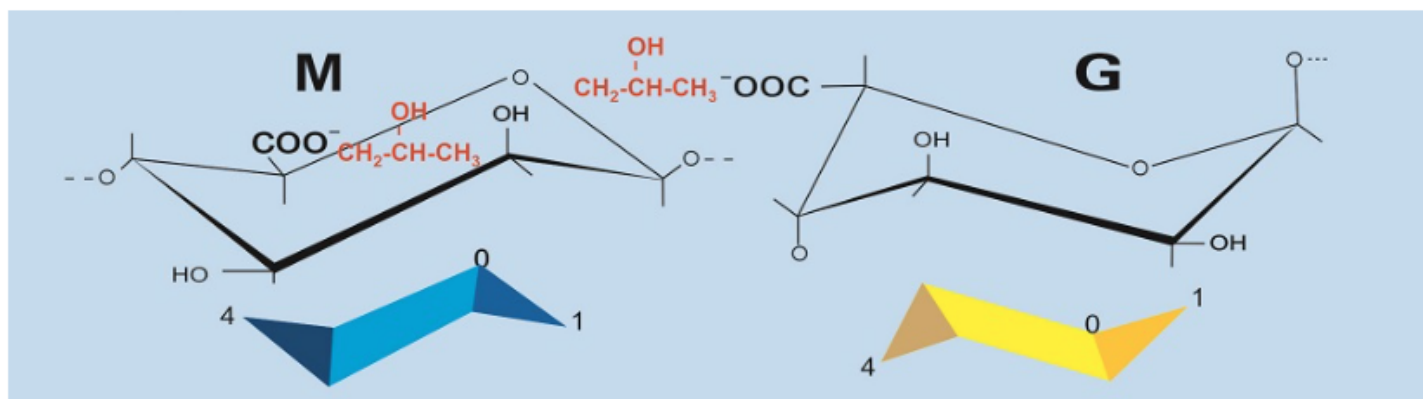


## Propylene Glycol Alginate

### Product description:

Propylene glycol alginate (abbreviated as PGA), is derived from alginic acid which is extracted from natural seaweed. It is in the form of white or flaxen powder. Aqueous solution is viscous colloid. Compared with alginate, it has better resistance against acid and salts. And PGA is a good seaweed based food additive which has excellent performance.

### Chemical structure:



### Main application:

1. In food industry, used as thickener, emulsifier and stabilizer.
2. Propylene glycol alginate has good acid-proof property, can be used in conditions with pH at 3-5.
3. Propylene glycol alginate has strong fronting and emulsifying ability. Widely used as a stabilizer for yoghurt, flavoring and beer foam.
4. Propylene glycol alginate has the property of hydration, anti-aging and tissue improvement, which is use for raw and dried noodles, fresh dough products, convenient rice noodles, frozen rice noodles, bread, pastry and other baked food.



**Certificate:**

BRC food safety standard certification, KOSHER certification, ISO22000 international food safety management system certification, ISO9001 international standard quality system certification, HALAL certification

**Production license number:** SC20137028409248