



## A Professional Hydrocolloids Manufacturer

**Carrageenan Kappa**    **卡拉胶**  
**Sodium Alginate**    **海藻酸钠**  
**Alginates**            **海藻酸盐**

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JIANGSU BENEFIT OCEAN TECHNOLOGY CO.,LTD.





## 公司简介 COMPANY PROFILE

江苏佰益海洋科技有限公司是一家拥有20多年经验的海藻酸钠生产商,公司的主要产品为:食品级海藻酸钠、工业级海藻酸钠、卡拉胶,是国内技术最先进的海藻加工企业之一,年产海藻酸钠5000吨。百分之九十以上的产品出口到欧美东南亚等地区,公司拥有完善的质量管理体系,保证优异的产品质量,目前公司已通过ISO9001、ISO22000、KOSHER、HALAL、BRC、FDA、HACCP认证。

2023年公司新建两条年产3000吨精制卡拉胶生产线,一条年产2000吨半精制生产线,并将于2024年面向市场供应高质量的卡拉胶产品。

Jiangsu Benefit Ocean Technology Co., Ltd. is a sodium alginate manufacturer with more than 20 years of experience. The company's main products are: food-grade sodium alginate, industrial-grade sodium alginate, carrageenan. It is one of the most technologically advanced seaweed processing enterprises in China. Annual output of sodium alginate is 5,000 tons. More than 90% of the products are exported to Europe, America, Southeast Asia and other regions. The company has a complete quality management system to ensure excellent product quality. Currently, the company has passed ISO9001, ISO22000, KOSHER, HALAL, BRC, FDA and HACCP certification.

In 2023, the company built two Refined carrageenan production lines with an annual output of 3,000 tons and a Semi-Refined production line with an annual output of 2,000 tons. High quality Carrageenan will be available to the market by 2024.

## 海藻酸钠在食品中的应用 | APPLICATION OF SODIUM ALGINATE IN FOOD

### 01 面包 BREAD

改善面团的持气性能,提高稳定性,增大面包比容,使面包柔软有弹性,具有较好的抗老化效果。

Improve the air-holding properties of dough, improve stability, increase bread specific volume, make bread soft and elastic, and have better anti-aging effect.



### 02 蛋糕、曲奇饼干 CAKES, COOKIES

使蛋糕形成多孔蓬松组织,防潮性能好,减少切片时落下粒屑,增强口感,延长保质期。

应用于曲奇,泡芙蛋糕,增加滑顺的口感,柔和不油腻,柔软度佳。

It makes the cake form a porous and puffy structure with good moisture-proof performance, reducing the amount of crumbs when slicing, enhancing the taste and extending the shelf life.

Used in cookies and puff cakes to increase smooth taste, soft and non-greasy, and good softness.



### 03 面条 NOODLE

减少断头率,耐煮、筋力强、韧度高,口感细腻有嚼头。

Reduces the breakage rate, is resistant to cooking, has strong tendons, high toughness, and has a delicate and chewy texture.





## 04 酸奶 YOGURT



保持和改善凝乳形状,防止高温消毒过程中产生粘度下降,延长存放期,使其特殊风味不变。

Maintain and improve the shape of the curd, prevent viscosity drop during high-temperature sterilization, extend the storage period, and keep its special flavor unchanged.

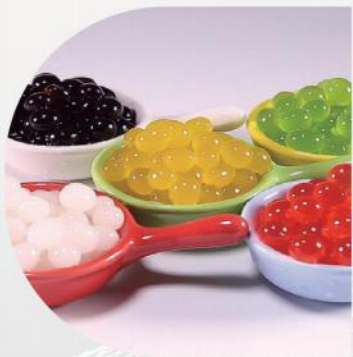
## 05 冰淇淋 ICE-CREAM



海藻酸钠具有亲水性,使冰淇淋等冷饮食品产生平滑的外观、柔滑的口感,不易融化和再结晶。

Sodium alginate is hydrophilic, giving ice cream and other cold food products a smooth appearance and silky texture, and is not easy to melt and recrystallize.

## 06 爆爆珠 POPPING BOBA



海藻酸钠具有热不可逆性质,即使对其加热,凝胶膜也不会损坏,高温下形状和口感可以始终如一。

Sodium alginate has thermally irreversible properties. Even if it is heated, the gel film will not be damaged, and the shape and taste can remain consistent at high temperatures.

## MEAT PRODUCTS 肉制品 07

海藻酸钠添加到肉制品中,可改善其物理性质,增加粘度,赋予产品良好的口感,同时增加弹性,持水性,粘着性,减少营养成分损失,提高产品质量。

Improve physical properties, increase viscosity, give the product a good taste, increase elasticity, water retention, and adhesion, reduce the loss of nutrients, and improve product quality.

1

用于制作肠衣  
Used to make casings



2

用作脂肪替代品  
Used as a fat substitute



3

用作肉类粘合剂  
Used as a meat binder



4

用作凝胶增脆剂  
Used as a gel embrittlement





## 卡拉胶在食品中的应用 | APPLICATION OF THE CARRAGEENAN IN FOOD



用卡拉胶做硬糖和软糖,能使产品口感清爽,更富弹性,黏性小,稳定性增高。

Using carrageenan to make hard candies and soft candies can make the products refreshing, more elastic, less sticky and more stable.

### 01 软糖 SOFT SWEETS



在冰淇淋中加入卡拉胶可以防止乳聚分高,防止冰晶在制造与存放时增大,使冰淇淋组织细腻、结构良好、润滑适口,放置时不易融化。

Adding carrageenan to ice cream can prevent high emulsion content and prevent ice crystals from growing during production and storage, making the ice cream fine, well-structured, smooth and palatable, and not easy to melt when placed.

### 02 冰淇淋 ICE-CREAM



用卡拉胶制成的果冻富有弹性且没有离水性,提供不同Q弹和顺滑口感。

The jelly made of carrageenan is elastic and non-water-leaking, providing different elasticity and smooth taste.

### 03 果冻 JELLY



保水效果好,耐酸性强,易于涂抹,富含营养易被吸收。

Good water retention, has strong acid resistance, is easy to apply, is rich in nutrients and is easily absorbed.

### 04 果酱 JAM



提高保水性,使产品具有细腻、弹性好、切片良好、韧脆适中,嫩滑爽口。

Improve water retention, making the product delicate, elastic, well-sliced, moderately tough and crispy, tender and refreshing.

### 05 肉制品 MEAT PRODUCT



减少稀水,提高适口性,增加罐头汤汁的粘稠度。

Reduce dilute water, improve palatability, and increase the viscosity of canned soup.

### 06 宠物食品 PET FOOD

## 证书 CERTIFICATES

