



Curdlan

Curdlan is a functional food additive widely used in many industries. As a professional China Curdlan supplier, Jiangsu Zipin Biotech has been supplying Curdlan for many years. Curdlan can form both thermal reversible and irreversible gel. It is widely used as gelling agent in meat, surimi based products, jelly and soy made products.

Product Introduction

Curdlan is a polysaccharide produced by a microorganism, *alcaligenesfaecalis* var. *myxogenes*. Curdlan is a linear homopolymer of D-glucose with -1,3-glucosidic linkages. Curdlan is insoluble in water, alcohol, and most organic solvents. It does, however, dissolve in alkali solutions such as sodium hydroxide and tribasic sodiumphosphate. Heating an aqueous suspension of Curdlan above 80 °C forms an irreversible gel (high set). A second type of gel (low set), similar to agar-agar and K-carrageenan gels, is formed by heating to 60 °C followed by cooling.

Curdlan Specification

Appearance	White to off-white powder
Gel strength (g/cm ²)	≥450-650 as per need
Loss on drying(≤10%
Purity (calculated as Anhydrous glucose)	≥ 80%
pH (1% Aqueous Solution))	6.0- 7.5
Arsenic (ppm)	≤ 2
Pb (As Pb)	≤ 0.5
Ash	≤ 6.0
Total nitrogen	≤ 1.5%
Aerobic bacteria count	≤ 10000CFU/g
Coliform bacteria	≤ 3 MPN/g

Curdlan Applications

Curdlan is mainly used to produce jelly, meat products, surimi based products soy made products, etc..



Curdlan Details

Packing:

20kg/ drum

Storage:

Keep under cool and dry condition, away from sunlight directly and avoid exposure to the air. Once opened, product should be used immediately or resealed.

Shelf-life:

24 months from manufacturing date in the original unopened package