



# GPI 200

## DESCRIPTION

GPI 200 is a high fiber food grade Carrageenan hydrocolloid, used in further processed meat products such as hams and emulsified products.

## FUNCTIONAL PROPERTIES

- ◆ Extremely fine in particle size and is also highly dispersible making it ideal being used as an extender to increase yields.
- ◆ As a stabilizer, to control purge or syneresis in further-processed meat products.

## RECOMMENDED DOSAGE LEVEL

**0.30% to 1.50** by total weight of the finished product during processing and before cooking.

## INGREDIENT COMPOSITION

Carrageenan (Processed Eucheuma Seaweed E407a)  
Potassium Chloride (E508 for standardization)  
Maltodextrin (for standardization)

## PHYSICAL- CHEMICAL PROPERTIES

Water Gel Strength : 300 – 500 g/cm<sup>2</sup>, SMS  
TX2 Analyzer, 1.5%  
Solution @ 10.0°C

pH : 8.0 – 10.0

Particle Size(carrageenan) : More than 90% pass  
through 200 mesh

Moisture Content : Less than 12.0%

Appearance : Cream to white powder

## HEAVY METALS\*

Arsenic : < 3 mg/kg  
Lead : < 5 mg/kg  
Mercury : < 1 mg/kg  
Cadmium : < 2 mg/kg

## MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count < 5,000 cfu/g  
Yeast and Molds < 300 cfu/g  
Salmonella negative in 25g  
*Escherichia coli* negative in 10g  
*Staphylococcus aureus* negative in 10g

Safety Data Sheet (SDS) and Allergen Information are available on request.

## REGULATORY INFORMATION

Conforms to the FAO/WHO (JECFA), Canada Food and Drugs Act, U.S. FDA, EU Regulations and the Food Chemicals Codex Standards.

## SHELF LIFE

Two years in its original packaging, in a dry and cool room, away from floor and walls.

## PACKAGING

Three-ply white kraft, PE lined paper bags with heat seal closure. Each bag contains a net weight of 25 kgs and is palletized in 1,000 kgs to 3,000 kgs lots and shrink-wrapped. All material complies with US FDA and EU food contact regulations.

## NUTRITIONAL PROFILE\*

(Approximate values per 100 grams serving)

Energy Value(KJ)	820
Energy Value(kcal)	195.7
Fat Energy(KJ)	3.771
Fat Energy(kcal)	0.9
Total Fat, grams	<0.1
Saturated Fat, grams	<0.1
<b>Total Carbohydrate, grams</b>	<b>≤21</b>
Sugar, grams	<1
Polyols, grams	0
Starch, grams	≤20
<b>Dietary Fiber, grams</b>	<b>55</b>
<b>Protein, grams</b>	<b>0.2</b>
<b>Sodium(Na), grams</b>	<b>0.6</b>
<b>Salt{Sodium(Na) x 2.5}, grams</b>	<b>1.5</b>

\*Internal or external laboratories perform these analyses occasionally as a service for our customers according to their requirements.

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GPI reserves the right to change specifications at any time.

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