



CHEMIE Colloids

**'Your perfect
CARRAGEENAN partner'**

We Manufacture Different Grades (ChemieGel Series) of **CARRAGEENAN / LOCUST BEAN GUM / OPTIMISED XANTHAN GUM** for different food and Non-food applications



+91 83476-39761



ISHANGANDHI@CHEMIECOLLOIDS.COM

About US

Chemie Colloids is formed of individuals with in-depth expertise in marketing, bio technology and food technology. We are young group company handling each aspect of business with due care and serving national as well as international markets. We export our carrageenan and carrageenan-based products in bulk, semi-bulk and in retail form. Our facilities are well equipped to produce uniform quality in bulk with minimal required time. We monitor each batch to provide consistent product. Our warehousing system stocks up to 4 years of required raw material like seaweeds to give quick dispatch of ongoing orders. Our production capacity for our Carrageenan and LBG products is more than 700 mt per annum.

Hydrocolloids are widely used in food & beverage industries for stabilizing and emulsifying purpose. Every hydrocolloid has its own role in food & beverage product. We manufacture carrageenan and LBG (Locust Bean Gum), a widely used gelling and stabilizing agent in confectionaries, meat, brewery, and other non-food products. Our R&D team develops different types of carrageenan for specific food products to give best oriented result with cost effectiveness to the end products.



Products We Offer

Carrageenan

Ice cream and other dairy products
Meat Products
Brewery
Confectionary
Pet Food
Fruit / Pulpy Beverages

Locust Bean Gum

Infant Food Preparation
Ice Cream Milk
Flavoured Milk
Confectionary

Optimised Xanthan Gum

Ketchup
Dairy
Jelly Drink

Company Profile

Chemie Colloids, founded in 2016, is one of India's top makers of locust bean gum and carrageenan-based functional systems. We are a young firm comprised of professionals that understand quality needs in several divisions of the food industry. We supply to major food producers in India and throughout the world.

What is Carrageenan ?

Carrageenan is a hydrocolloid that belong to family of water sulfated polysaccharides extracted from certain speices of red seaweed.

Excellence In Quality

Our expert thecnical team with fully equipped laboratory, monitor consistency & safety of raw materials & end products for achiving & mainiting customer ssatisfaction.



CARRAGEENAN PRODUCT APPLICATION



MEAT

- improves texture, sliceability & mouth feel
- increase production yield & stabilizers emulsion
- provide freeze - thaw stability



ICE CREAM

- prevents precipitation of milk casein
- contributes to desirable overrun & texture
- imparts a homogenous meltdown

WATER DESERT JELLIES

- provides a complete range of texture from elastic to brittle gels.
- forms at room temperature



BEER

- Accelerates precipitation & Flocculation of protein
- Improves wort recovery & beer clarity
- Decrease production cost by minimising use of filter aid



CHOCOLATE MILK

- stabilizes cocoa suspension at very low concentration
- impart homogenous appearance & textures
- provide excellent mouth feel & flavour release



OTHER DAIRIES

- prevent fat & whey separation
- improves sliceability & shape retention in cheese
- acts as gelling agents in flans and puddings

PET FOOD

- binds meat particles & adds richness to gravy
- maintain uniformity throughout the can
- gives sheen to the product & facilitates easy unmolding



Factory Address

Survey no 44 , plot no.2 , kansari
vavarda road,
village : Kansari , Taluka : Una ,
Dist : Gir Somnath , Gujarat

Corporate Address

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