





Hydrocolloids are gums added to pet food for improving their functional properties, such as thickening, gelling or water binding. They are hydrophilic polymers from vegetable, animal or microbial source, that generally contain many hydroxyl groups. Typical hydrocolloids are carrageenan, guar gum, xanthan gum, locus bean gum, conjac gum, cellulose gums and alginate. Hydrocolloids are naturally presented or added to improve the functional properties of aqueous pet food meaning water binding, emulsion stabilization and viscosity of aqueous solution. They have also an important effect on organoleptic properties.

#### **Benefits**

- **DIFFERENT BLENDS FOR THICKENING OR GELLING**
- FOR POUCHES, CANS AND PATES
- **SPECIFIC SOLUTIONS FOR COLORING**
- LOW INCLUSION; REDUCTION OF COSTS SOLUBLE IN COLD WATER
- CAN ALSO FIT INTO **NATURAL PET FOOD**
- **GOOD PALATABILITY**
- **SUIT YOUR SPECIFIC NEEDS**

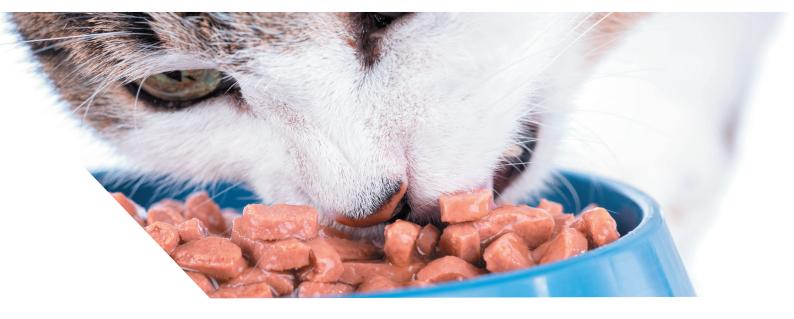


Carageenan Cassia gum Cellulose gums Guar gum Gum arabic Hydrocolloid blends

# Blend of hydrocolloids

Our blends are mixtures of different hydrocolloids. The reason is the interaction between the single hydrocolloids to create the right functional properties. The different hydrocolloids work in different conditions as temperature, pressure and in combination of mineral salt. Commonly used blends with hydrocolloids

are for water binding and also for creating a gel. The requirements for a gel in the final product can be different; soft, firm, transparent or yellow. The right combination of hydrocolloids creates requested gel in final products. The right solution for your specific product!



### **Barentz Hydrocolloid solutions**

We have different blends for different applications, for pouches, pâté's and also chunks-in-jelly, chunks-in-loaf and chunks-in-grave. Thanks to the experience of our technological experts, we can also develop specific blends that provide the requested functional properties for every wet pet food product or application. We even can

provide a manual on how to use our hydrocolloids blends in your production process and calculate the costs of using each blend.

In general, we can offer several hydrocolloids blends solutions which can be divided based on their functionality.

FUNCTIONALITY	APPLICATION
Creation of gel	Blends to create a gel with the desired requirements (soft, elastic, transparent or yellow), for pouches or cans products.
Meat emulsion	Blends to create a gel with the desired requirements (soft, elastic, transparent or yellow), for pouches or cans products.  Blends for thickening and stabilization of emulsion for chunks and pate products
Natural juice	Blends that help to obtain a nice and appealing natural juice/gravy for cans.

### Good source of carrageenan

The main difference in our hydrocolloid blends is the usage of fully refined kappa carrageenan. This carrageenan is standardized by mineral salt (KCl) and sugar (sucrose) to create the right functional properties. Also a combination of different carrageenan gives the right and unique technological properties. For example, you can use a few types with their different gel strengths for creating one blend of carrageenan with the requested property.

# Discover more

Barentz. Your one-stop shop for your ingredients.

www.barentz.com or e-mail us directly at petfoodinfo@barentz.com