

*Alginate: A form of hydrocolloid (a water-soluble biopolymer of colloidal nature when hydrated) and is one of the most versatile biopolymer. Alginate occurs naturally in most species of brown seaweeds (kelp). A chemical extraction process is used to produce purified salts of alginic acid, most often sodium alginate.

FOOD APPLICATIONS

Thickening, stabilisation, or suspension properties

- in:
 - Fruit drinks
 - Salad dressings
 - Milk shakes
 - Toppings
 - Sauces
 - Whipped cream
 - Beers and lagers (foam control)

Gelling properties in:

- Pet foods
- Dessert gels
- Pimento strips for cocktail olives
- Syneresis control in:
 - Processed cheese
 - Ice cream
 - Fruit pie fillings

PHARMACEUTICAL APPLICATIONS

Thickening properties in:

- Syrups
- Emulsions
- Lotions
- Creams

Rapid hydration characteristics in:
 Tablet disintegration
 Controlled drug release

Gelling properties in
 Dental Impression powders

In one way or another, it is very likely that you eat, drink, wear, or in some manner enjoy the benefits of our King Island Bull Kelp every day!

TEXTILE PRINTING

Thickening properties in:
 Print pastes

Good wash-off properties

- in:
 - Reactive dye systems
 - Disperse dye systems

Migration inhibitor in:
 Dye baths

INDUSTRIAL APPLICATIONS

Water holding properties in:

- Paper coating
- Paper sizing
- Adhesives

Gelling properties in:

- Air freshener gel
- Explosives
- Toys
- Hydro-mulching
- Boiler compounds

Emulsifying properties in:

- Polishes
- Antifoams

Binding properties in:

- Ceramics
- Welding rods

Filming properties in:

- Warp sizing
- Paper sizing



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Recycled Paper

Kelp Industries King Island



Processing

Durvillaea Potatorum
 Commonly known as

Bull Kelp