

JAVA BIOCOLLOID BIMESTRIAL NEWSLETTER

1st Edition
November-December 2016

AGAR-AGAR

MARKET UPDATE

Raining season has started a month earlier than expected. Heavy rains are affecting several cultivation areas around Indonesia, causing unstable supply and high prices of dried *Gracilaria* seaweed.

The recent deadly flash flood in Garut, West Java had devastated a majority of the *Gelidium* growing cliffs.



Aftermath of flash flood in Garut, West Java ([BBC Indonesia](#))

Despite of the drastic climate changes, agar-agar producers are still able to offer competitive prices compared to other gelling agents from microbial origins, with similar strength in gelling applications.

In anticipation of the weather trend since the beginning of the year, Java Biocolloid has secured reasonable quantities of raw materials to ensure the continuity of supply and production in 2017. This stock includes selected *Gracilaria* for the production of Agar-agar Type RA and Agaroles, as well as local *Gelidium* for the production of agar-agar type RA GD.

Java Biocolloid NEW DEVELOPMENTS

AGAR-AGAR TYPE RA 15 SERIES

In response to many inquiries and requests for sterilisation/retort-pack stable agar-agar, we have created a specialized Series of agar-agar Type RA 15.

Agar-agar Type RA 15 Series is able to withstand such stressful condition and keeping the gel network integrity with insignificant syneresis throughout product shelf-life.

Agar-agar Type RA 15 Series is offered with different Gel Strengths from 700-900 g/cm² and thermo-reversible or thermo-irreversible abilities.

Contact us for more technical details and applications.

SPREADABLE AGAR-AGAR TYPE AGAROLES

Being the flagship product of Java Biocolloid, focused Research & Development has expanded the application field for this particular and unique type of agar-agar.

AGAROLES in Dairy & Non-dairy Applications

AGAROLES is the perfect substitute for animal gelatin, refined iota and kappa carrageenan as well as other expensive hydrocolloids in various Dairy & Non-dairy applications eg. milk, spreadable cheese, yogurt, non-dairy desserts and whipping cream.

For many manufacturers of frozen dairy desserts, stability of finished product throughout temperature fluctuations (Freeze & Thaw) is a constant challenge.

Syneresis and phase separation are common side effects of temperature fluctuations that can be significantly minimised or even eliminated using AGAROLES.

Trials have been conducted at different temperatures and exposure times, and the results are exciting and promising.

Try our tailored AGAROLES 30 & AGAROLES 50 for your applications! **Contact us** for samples. Download our **AGAROLES Application Guide for Yogurt**.

PHYTAFIBER

The new concept of clean label 2-in-1 dietary fiber & texturiser from the Red Seaweed *Gracilaria verrucosa* has successfully been introduced to the market. Industrial production line is in place but the unexpected collapse of a giant shipping company had unfortunately delayed the arrival of key parts of some equipment. We are doing all of our best to speed up the consignment of the missing parts.

PHYTAFIBER - Benefits in Hot Beverages

The soluble dietary fiber fraction of PHYTAFIBER is able to hydrate completely at 40°C to

form a stable gel, making it the ultimate functional and texturising ingredients in high performance health products.

Customers are developing powdered single-serving RTD beverage products in sachets, containing heat-sensitive vitamins, probiotics, tea extracts and PHYTAFIBER to promote overall health and well-being.

Complete absence of aftertaste, in addition to the full-bodied mouthfeel contributed by PHYTAFIBER makes a pleasant product that can be enjoyed both by children and adults.

PHYTAFIBER - Alternative solution for Iodine deficiency instead of iodized salt

Low consumption of salt is strongly recommended by the WHO and health practitioners. Because table salt is the most common source of iodine, consequent reduction of iodized salt can affect healthy thyroid functions especially in the elderly with limited diet variety.

Addition of PHYTAFIBER is being studied in food preparations that require to be easily digested and swallowed for the elderly and disabled, while fulfilling the daily recommended intake of Iodine.

[Contact us](#) for more technical details and applications.

CARRAGEENAN

MARKET UPDATE

Price of seaweed for the production of refined k-carrageenan is stable despite being at low value. Several farmers have given up on farming *Kappaphycus* seaweed. Black campaign of carrageenan has a significant negative effect on the market of refined carrageenan powders, with a snowball effect in both the upstream and downstream supply chains.

Java Biocolloid NEW DEVELOPMENTS

Refined k-carrageenan Type KR 1000

The double-filtered process has allowed Java Biocolloid to introduce refined k-carrageenan with crystalline clarity and customized viscosity to the market.

Our low chemical philosophy has resulted in refined k-carrageenan products that are extremely low in residual Potassium salts.

Good results are being obtained in vegetarian capsules preparation as a substitute to animal gelatin.

[Contact us](#) for more technical details and applications.

[We want to hear from you, let us know what you think of our first Edition!](#)