

Java Biocolloid

Bimesterial Newsletter Second Edition



Update: Organic Certification

Looking for organic agar agar? We have it!

Java Biocolloid is now proudly certified organic under the Regulation (EC) 834/2007 and its implementation rules, covering the entire supply chain from the *Gracilaria verrucosa* seaweed cultivation ponds to the production process in the factory.



New Developments

Agaroles in Non-allergenic, Oil Free Topical Creams

Aloe vera is a member of the succulent family with a long history of medicinal purposes, dating back to ancient Egypt.

Soothing gels containing aloe vera leaf extract help increase skin moisture and soothe sun-irritated skin. Aloe vera plants have also long been viewed as a potent super food with anti-ageing effects.

We have the recipe for making allergen free and soothing topical gel with aloe vera extract, without using alcohol or oils.

Email us for more details about this application!

Fruit Pulp Alternative with Phytafiber

High performance seaweed fibre!
We know that the soluble dietary fibre 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.

Recent R&D trials have shown exciting new applications for Phytafiber as a fruit pulp replacement in candied fruits, able to give a chewy bite and pleasant mouth-feel.

Agaroles in Bake-stable Bakery Jam

Manufacturers are getting more savvy and flexible in their choice of raw materials.

Create deliciously spreadable jams for fillings, sandwiches or toppings, with great texture and mouth-feel even after baking. Agaroles is an excellent substitute to traditional hydrocolloids for jam preparation, try it in your recipe too!

