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our seaweed is  
**organically**  
cultivated

### New Developments:

#### Certified Organic agar **LOGIC**

We are proud to be the first company in the agar-agar industry who have received Organic Certification from both KIWA BCS and Naturland based on Regulation (EC) 834/2007 and its implementation rules. This encompasses our entire supply chain, from the cultivation ponds to the seaweed processing facilities.

Consumers can be assured that Java Biocolloid products come from sustainably and organically cultivated Gracilaria seaweed managed by farmers who are in direct contact with the company. As such, our farmers receive ongoing guidance and support, while, through the reduction of intermediaries, fair trade conditions are promoted. This allows manufacturers the opportunity to promote that their products contain 100% certified organic ingredients, giving them advantage over their competitors.

Contact us at [info@javabiocolloid.com](mailto:info@javabiocolloid.com) with inquires regarding which product type is most suitable for your application.

### New Developments:

#### phyta**FIBER** for Clean Label

Clean Label is a new concept that is gaining popularity as consumers are getting more critical and conscious of the ingredients in the products they use. However, this new concept is not easily implemented as many functional ingredients used in industrially produced commercial products are generally categorised under food additives with E numbers.

**PHYTAFIBER** contains 100% Organic *Gracilaria verrucosa*, a type of seaweed that is categorised under Novel Food as follows:



Scientific Name	Common Name
<b>Brown Seaweed</b> <ul style="list-style-type: none"> <li>- <i>Acosphyllum nodosum</i></li> <li>- <i>Fucus vesiculosus +serratus</i></li> <li>- <i>Himanthalia elongata</i></li> <li>- <i>Undaria pinnatifida</i></li> <li>- <i>Laminaria digitata</i></li> <li>- <i>Laminaria saccharina</i></li> <li>- <i>Laminaria japonica</i></li> <li>- <i>Alaria esculenta</i></li> </ul>	<ul style="list-style-type: none"> <li>- Sea Spaghetti</li> <li>- Wakame</li> <li>- Kombu</li> <li>- Royal Kombu</li> <li>- Kombu</li> <li>- Atlantic Wakame</li> </ul>
<b>Red Seaweed</b> <ul style="list-style-type: none"> <li>- <i>Palmaria palmata</i></li> <li>- <i>Porphyra umbilicalis</i></li> <li>- <i>Porphyra tenera</i></li> <li>- <i>Porphyra yezoensis</i></li> <li>- <i>Porphyra dioica</i></li> <li>- <i>Porphyra purpurea</i></li> <li>- <i>Porphyra laciniata</i></li> <li>- <i>Porphyra leucostica</i></li> <li>- <i>Chondrus crispus</i></li> <li>- <b><i>Gracilaria verrucosa</i></b></li> <li>- <i>Lithothamnium calcareum</i></li> </ul>	<ul style="list-style-type: none"> <li>- Dulse</li> <li>- Nori</li> <li>-</li> <li>-</li> <li>-</li> <li>-</li> <li>-</li> <li>-</li> <li>-</li> <li>- Pioca, lichen</li> <li>- <b>Ogonori</b></li> <li>- Maerl</li> </ul>
<b>Green Seaweed</b> <ul style="list-style-type: none"> <li>- <i>Ulva sp.</i></li> <li>- <i>Enteromorpha sp.</i></li> </ul>	<ul style="list-style-type: none"> <li>- Sea Lettuce</li> <li>- Aonori</li> </ul>
<b>Microalgae</b> <ul style="list-style-type: none"> <li>- <i>Spirulina sp.</i></li> <li>- <i>Odontella aurita</i></li> <li>- <i>Chlorella sp.</i></li> </ul>	

Source: 2014, CEVA. Edible Seaweed and French Regulation.

### Continued:

As more studies have been done on the potential applications for the unique 2-in-1 texturiser and dietary fiber **PHYTAFIBER**, manufacturers can include **PHYTAFIBER** in their ready-to-consume products declaring it as "marine algae *Gracilaria verrucosa*" without the need for an E-number.

One company has successfully implemented this concept of clean label with their commercial organic almond milk product containing organic "marine algae *Lithothamnium calcareum*" as one of the ingredients. Conventional Ready-to-consume products such as nut and grain milks (soy, almond, walnut, rice, oat), coffee drinks and single-serve desserts (puddings, mousse, yoghurt, etc) can gain significant added value because these products can now be promoted specifically to health-conscious consumers as clean-label products with a good source of soluble and insoluble dietary fiber.

**PHYTAFIBER** contributes to adding thickness and richness in mouthfeel, as well as increasing the content of soluble and insoluble fiber. In higher doses, **PHYTAFIBER** can form a soft gel

with similar texture to low gel strength agar-agar, and this is especially beneficial for dysphagia patients who experience difficulty in swallowing.

Traditionally, gelatin is used in the food preparation for dysphagia patients, but a new study [Igarashi, 2002] has shown that low gel strength agar is a suitable substitute to gelatin because agar-agar is believed to possess lower antigenicity than gelatin.

Given that **PHYTAFIBER** contains both soluble and insoluble dietary fiber, it is effective in helping to prevent constipation, diseases such as diabetes mellitus, obesity, hypercholesterol, hypertension, and encouraging natural excretion in elderly bed-ridden patients <sup>1</sup>.

**Contact us to learn more about PHYTAFIBER, and we will be happy to provide you with samples for evaluation.**

<sup>1</sup> Igarashi, A., Arai, E., Watanabe, R., Miyaoka, Y., Tazawa, T., Hirano, H., Nomura, S., Yamada, Y.

Comparison of Physical Properties of Agar, Low Gel Strength Agar and Gelatin, as Supplementary Food for People with Swallowing Difficulty. Journal of Texture Studies 33, 2002, 285-295.

### Special Announcement:

## Partnership with Trattoria Paradiso

We are proud to announce that we have partnered with one of the most recognized and revered restaurants in Italy: Trattoria Paradiso.

Click [here](#) to visit their website.

Trattoria Paradiso is a restaurant that specializes in local, seasonal dishes from Friuli Venezia Giulia, a region in north-eastern Italy. Classic dishes from Friuli are humble, rustic and come from a time of scarcity, where making use of simple, everyday ingredients was key.

Trattoria Paradiso has a long history of taking these traditional dishes and interpreting them with a modern twist, combining time-honoured techniques with contemporary culinary processes, elevating Friuli cuisine to a 21st century fine dining experience.

This is where Java Biocolloid's products come into play. We are helping each other achieve

our R&D goals by experimenting with our new products, in particular **Agar-Agar Type RA Series** and **Agaroles Series**. This allows Trattoria Paradiso to achieve textures and mouthfeel previously unobtainable in their dishes.

With this new partnership we are demonstrating that the use of our products goes far beyond purely industrial applications and furthermore exemplify that our hydrocolloids' purposes have the potential to be limitless in the food technology sector.

**For select recipes that Trattoria Paradiso has generously shared and more creative use of our products visit our [website](#).**

