

BLG[®]

Carrageenan / Konjac Gum / Agar-Agar



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**Food Innovation
Solutions** 



CONTENTS



OUR TEAM

Relying on bridle-wise, strong sense of responsibility and skilled workers, technicians and management teams, focusing on continuous accumulation and active innovation, BLG® wish to fulfill the win-win cooperation base on long term.



Integrity



Innovation



Win-Win



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COMPANY BRIEF



World-famous Professional Carrageenan and Agar-Agar Manufacturer

BLG[®] was founded in 1996 as a high-tech enterprise devoted in hydrocolloids research, manufacture and supply. BLG[®] main products include Carrageenan, Konjac Gum and Agar-Agar. BLG[®] headquarter is located in the National Hi-TECH Development Zone-Caohejing (Shanghai·Pujiang) Hi-TECH Plaza. BLG[®] has three factories located in Shanghai & Zhejiang Province, China and South Sulawesi Province, Indonesia. Since then BLG[®] has achieved a famed brand in the hydrocolloids market. BLG[®] uses top-graded seaweed from Philippines & Indonesia, combines advanced processing technology and perfect extraction skills to produce high quality Carrageenan & Agar-Agar which up to sorts of standards and application requirements. At present, BLG[®] products have a higher market share and a good reputation around the world, which export to America, Europe, Australia, Africa, Southeast Asia as well as domestic market etc.

BLG[®] is an Executive Unit of China Konjac Association as well as the largest manufacturer of konjac gum in China, has own stable supply base of raw material in Konjac origin. BLG[®] has made further R&D in application of Konjac gum, which can work out various specifications to satisfy market's demand.

CAPACITY SAFETY QUALITY SERVICE

BLG[®] Products with High & Stable quality

As a research base of Institute of Oceanology, Chinese Academy of Sciences, BLG[®] has its own professional R&D teams, which also cooperate and exchange with some large domestic and foreign research institutes as well as university in extensively & intensively. With concentrated research in hydrocolloids of 15 years, we have accumulated a lot of experiences in carrageenan producing and application. BLG[®] has won high praise and recognition from customers relying on its advantage of specialized manufacturing, international perspective and all for the customer's requirements.



BLG[®] insists on the principle of food safety as its top priority which from the process of setting up integrity management system, strengthening quality safety awareness of Q/C team, improving ability of inspection and analysis, to perfect processing of raw material purchase, control safety production on line, and reinforcing supervision of HACCP. Following consistent sense of social responsibility and insisting on perpetual innovation & breakthrough, BLG[®] with honor of social responsibility by Shanghai government, and dedicates to pursue top-graded products and perfect services, also provides its customers both at home and abroad with safety, healthy and high quality products. We not only provide products, but also serve comprehensive product application solutions. The product with high and stable quality is our lasting persistence and eternal pursuit.





Strict Quality Controlling, Ensure Excellent and Stable Quality

Passed all levels of Authoritative Certificates by Domestic & International, Strict Management, HIGH-END Laboratory and Sophisticated Testing Equipment. BLG® attaches great importance to products quality management & food safety, to product quality & production safety issues throughout the full processing. From raw material source to finished product each link strict control, BLG® ensures product quality is stability & safety.



In terms of quality management, BLG® passed FSSC22000 Food safety system certification, ISO9001:2000 quality management system certification, ISO22000:2005, ISO14001:2004 environmental management system and HACCP food safety management system certification. In order to adapt to different regional consumption habits, BLG® has been approved by KOSHER & HALAL certificates.

On February 5, 2013, BLG® headquarters, include R&D Centre, Sales & Marketing Centre and Operations Centre moved at the National Shanghai Caohejing developing zone, especially an area of 800 square meters, as world level R&D Centre of hydrocolloids is enabled, R&D team will work with high quality, rely on high-end instrumentation. It conjoint two laboratories in Shanghai & Zhejiang plants, comprehensively improve product testing levels, to ensure series products of high quality, provide product application solutions for customers, and satisfy the demand of customer tailor-made products.



The Entire Customer Technical Support, Provide Products application Solutions.

Rich Experience, Rigorous Technical Service, Highly Qualified Technical Team.

Two laboratories in Shanghai, Zhejiang and Indonesia plants, can fully meet raw materials, online products, semi-finished products, finished product quality testing. Laboratory (Zhejiang Plant) is audited, has become Zhejiang provincial laboratory, and it is trying to through the international level of CNAS audit standard, which testing level is far more than industry level by now, includes microorganism, heavy metals and other all parameters. It ensures that products are high quality. Excellent & stable quality is our eternal insistence, and the pursuit of forever!

Based on many years of production experience and research with great concentration for Carrageenan, Konjac Gum, Agar-Agar and its blends products, BLG® settles up Production Technology Centre, Quality Management Department and R&D center with technical support. From production, quality & product application of different part and different aspects, BLG® provides full & comprehensive technical support, such as new product developing. BLG® provides not only products, but also products application solutions!



CARRAGEENAN



Carrageenan is a kind of nature polysaccharides hydrocolloid which is present in the structures of certain varieties of red seaweed. These carbohydrates have the ability to form, at very low concentrations, thick solutions or gels in aqueous media.

Usually, Carrageenan shows off-white to snowy or tan to yellowish, it is free flowing powder, free of odor or taste. The gel is heat-reversible, it's can dissolve after heat up and the solution can gel while cooling. It's steady-going, even if it may not reduce gel strength and viscosity for long-term placement. After combining with Konjac, Locust Bean Gum and Xanthan Gum, it is able to increase the gel potential with much better elastic.

Carrageenan is extensively applied in food, medicine, chemically industry, for daily supplies, biological chemistry, building paints, textile printing and agriculture.

BLG® focuses mainly on applications of carrageenan in food industry. We use class seaweed from Philippines & Indonesian origins, and combines advanced techniques and perfect management to produce high quality carrageenan which Quality has reached EU standard (E407 & 407a) with all qualified parameters.



Currently, We produce:

- Kappa, Refined
- Kappa, Semi-refined
- Kappa II Series
- Iota, Refined
- Iota, Semi-refined





KONJAC GUM

Konjac is a sort of araceae perennial herb, provided with a centuries-old plantation history in the Southwestern and Midwestern regions of China. Main component of Konjac is glucomannan, a kind of food with low calorie, low protein and high dietary fibers, with A dozen of amino acids and microelements necessary for human body. It also has multiple physical and chemical features, such as water solubility, thickening, stability, floating, gelling, film-forming, bonding agent. Therefore, Konjac is a natural healthy food and food additive.



Currently, We produce:

- Konjac Gum
- ◎BLM Series
- ◎KGJ Series
- ◎HWG Series
- Konjac Refined Flour



AGAR-AGAR

BLG® Agar-Agar choose high quality natural seaweed Gracilaria as raw material, adopt advanced technology to produce refined and purified products. Agar-Agar is hydrocolloid, can be easily dissolve into boiling water, dissolve into hot water. Agar-Agar is applied in food, chemical industry and medical research. Agar-Agar blends with other ingredients together, used for thickener, coagulator, suspension agent, emulsifier, antistaling agent, and stabilizer.



Food: widely used in for orange beverage such like jelly power, ice cream, soft candy, popsicle, meat, tomato sauce, coconut sauce, dry cheese, white fungus and bird's nest, thick soup, cold dish etc.

Medicament: It can be treat blood pressure, decrease fat, stop loosing bowels, can be used for biology germ Medium, medical treatment, counter immunity, iatrology, electrophoresis, reagent, capsule, Guiling Jelly and so on.

Chemistry: It can be used for high-grade skin care, fixture, rancid milk, film tec.

Architecture: It can be used for waterproof paint and advanced latex lacquer.

Currently, We produce:

- BLR6001
- BLR6002
- BLR6003



CARRAGEENAN Pet Food Grade Application



This product is one kind of carrageenan, which is extracted from superior class seaweed, and applied into pet food manufacturing.

It is a natural food additive, which can be formed into homogeneous gel strength with protein. It can protect the moisture retention of pet food products and minimize water loss of gravy to keep its favorable elasticity and toughness. It can inhibit the dissolution of delicate flavor and reduce pet foods' water loss in purpose to prolong its shelf-life.



CARRAGEENAN Beer Fining Application

One common problem exist in process of beer produce, the protein will appear from the wort. And that may reduce shelf life of beer and even impact the taste feeling. However, this issue would be solved by using carrageenan to remove the protein from the beer when producing, and then create much better taste with high transparency of appearance to attract people.

The products are available in powder or granule form.

Product characteristics

- Less use of dosage, more production, better filterability
- Increase yield of wort
- Effective protein adsorb
- Less total cost & improve quality

