



# RICO<sup>®</sup> CARRAGEENAN

Food Innovation at its Finest



## WE NEVER STOP INNOVATING

**Marine Resources Development Corporation (MRDC)** is a leading food ingredient solution provider founded in the Philippines, with more than 30 years of experience in providing high quality food ingredient solutions, mainly carrageenan blends.



### INNOVATION

Constant advance development and optimization in delivering best values to our clients are what we do, to bring food industry to a new hype.



### QUALITY

Our dynamic organization is committed towards clients' satisfaction. We strictly practice careful quality control. Our accreditations verify it.



### SUSTAINABILITY

We give back to community and environment through our CSR projects, mostly to our seaweed farmers, to support their livelihood.

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# PRODUCT LIST

## CARRAGEENAN BLENDS



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CATEGORY AND RICO SERIES	APPLICATIONS	ADVANTAGES
 <b>MEAT</b> <i>RICOGEL MP48 SERIES</i>	Injected/Tumbled Meat (Whole Muscle Ham, Restructured Ham, Fresh Poultry, Bacon, Roast) Emulsified Meat (Hotdog, Sausage, Bologna, Frankfurters, Salami) Canned Meat (Luncheon Meat, Corned Beef)	<ul style="list-style-type: none"> <li>Reduces purge, induces freeze-thaw stability and Improves yield.</li> <li>Prevents drip-loss during transit and distribution.</li> <li>Gives uniform consistency.</li> <li>Stabilizes meat emulsion.</li> <li>Reduces cooking loss.</li> <li>Improves water binding properties.</li> <li>Provides retort stability and suspension.</li> <li>Allows easy can unmolding.</li> </ul>
 <b>JELLY</b> <i>RICOGEL WD38 SERIES</i>	Dessert Jelly (Water Jelly, Milk Pudding, Milk Flan) Jelly Powder (Ready to Prepare)	<ul style="list-style-type: none"> <li>Provides highly elastic and very pliable resilient gels with chewy texture.</li> <li>Allows easy demoulding.</li> <li>Gives soft, transparent and elastic gels for cold &amp; instant desserts.</li> </ul>
 <b>FROZEN DESSERT</b> <i>RICOVIS IC28 SERIES</i>	Ice Cream (Bulk, Sorbet, Extruded, Soft Served) Water Ice (Jelly-Tongue Lollies, Ice Popsies, Ice Lollies)	<ul style="list-style-type: none"> <li>Induces fine ice crystals.</li> <li>Develops melting resistance.</li> <li>Provides high overrun stability.</li> <li>Incorporates product chewiness and smoothness ideal for non-drip desserts.</li> </ul>
 <b>DAIRY BEVERAGES</b> <i>RICOVIS BG58 Series</i>	Milk (Chocolate Milk, Soy Milk, HTST/Batch Processed Milk, UHT Processed or Canned Milk, Yoghurt)	<ul style="list-style-type: none"> <li>Provides high viscosity and uniform distribution of suspended solids.</li> <li>Gives good shear stability to prevent viscosity loss.</li> </ul>
 <b>SAUCES/CHEESE/CONFECTIONERY</b> <i>RICOGEL VS68 SERIES</i>	Dressing, Gravy, Ketchup Grated, Sliced, Block, Quick Melt, Cream, Feta Cheese Dulce de Leche, Caramel, Creme Brulee, Glaze, Gummy Candy	<ul style="list-style-type: none"> <li>Thickens and controls flowability.</li> <li>Provides pH and thermal stability.</li> <li>Suspends spices, herbs, and vegetable bits.</li> <li>Provides sliceability and grating property.</li> <li>Imparts desirable texture, and homogeneity.</li> <li>Provides good spreadability and mouthfeel.</li> <li>Imparts body and consistency.</li> <li>Exhibits smooth spoonable texture and glossy finish.</li> <li>Provides cohesiveness and structural property.</li> </ul>
 <b>PURE CARRAGEENAN</b> <i>RICOVIS NF78 SERIES</i>	Semi-refined Iota and Kappa, Refined Iota and Kappa	<ul style="list-style-type: none"> <li>Serves as stabilizer, texturizer, and binder.</li> </ul>
 <b>BEER</b> <i>RICOVIS GU98 SERIES</i>	Beer	<ul style="list-style-type: none"> <li>Improves wort, shelf life, and clarity in minimal production time and use of filter acid.</li> <li>Imparts efficient protein coagulation with fast precipitation and flocculation.</li> <li>Improves beer haze and stability.</li> </ul>
 <b>PHARMACEUTICALS</b> <i>RICOVIS NF78 SERIES</i>	Soft Gel Capsules, Syrup	<ul style="list-style-type: none"> <li>Gives viscosity and body.</li> <li>Provides soft, odorless and gelatin-free material for encapsulation.</li> </ul>
 <b>PET FOOD/AIR-FRESHENER GEL</b> <i>RICOGEL NF78 SERIES</i>	Semi-moist Pet Food, Chunks in Gravy Air Freshener Gel	<ul style="list-style-type: none"> <li>Enhances water and meat particle binding.</li> <li>Provides stability and texture.</li> <li>Serves as primary gelling agent.</li> <li>Promotes long lasting fragrance.</li> </ul>

### ACCREDITATIONS:



**ACHIEVE BEST RESULTS THROUGH OUR CARRAGEENAN BLENDS**