

SEATECH PM series

Seatech PM series are designed for hams, emulsion, and comminuted meat. It increase yield enabling yield as high as 100% in restructured ham. With good moisture retention, it improves the meat to be tender and juicy which is favorable to consumer. This property also responsible for minimizing water loss and shrinkage after cooking. Very good meat binding properties by holding meat pieces together which gives a very clean cut edge when cutting the product like slicing thru a gel. It prevents fat separation and can be use as a fat replacer.

SEATECH IC series

Ice cream is a very complicated emulsion which involves oil-water-air emulsion. Seatech IC series is designed to stabilize this emulsion which enhances a smooth and creamy texture by preventing formation of large ice crystals, provides a pleasant warm mouthfeel, prevent whey separation and buffering from heat shock.

SEATECH MS series

Seatech MS is specifically designed for milk and chocomilk to stabilize milk emulsion by binding with milk casein to form an invisible gel matrix within the milk. This matrix prevents milkfat from combining into bigger fat which will result to fat separation and the same matrix which suspends the cocoa particles thus preventing sedimentation. It also improves the viscosity by giving it a good mouthfeel and a more full bodied texture.

SEATECH JS series

At a usage level of 0.1-1% by total weight, Seatech JS is designed to stabilize juices even at acidic condition with the moderate temperature usually used in the industry. Rapid cooling optimizes the functionality of carrageenan. It suspends fruit pulp bits during long storage and prevent water separation. It controls viscosity to mimic full bodied nectar and add mouthfeel to artificially flavored drink.

SEATECH SS series

Carrageenan successfully meets the need for precise adjustment in the sauce texture. Seatech SS have a broad range of texture to suits every needs of a sauce manufacturer by imitating the real texture of natural products like tomatoes. It thickens and improves the viscosity giving it a rich mouthfeel and full body texture. It can even imitate the tail-like structure of tomato paste. It also a very good stabilizer by preventing oil and water separation.

SEATECH TPT series

Emulsifies and stabilizes the toothpaste texture, provides the soft gel structure for toothpaste, increase rinsing capabilities, prevents syneresis over prolonged storage and suspend abrasives in the toothpaste base



Mission statement:

"PT ALGALINDO PERDANA shall continue to innovate and get involved worldwide in carrageenan and food ingredients industry. Our prime objective is the dynamic improvement in all areas of production, research and development, marketing and customer service"



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PT ALGALINDO PERDANA

PT ALGALINDO PERDANA is a leading manufacturer of Carrageenan and Konjac products in Indonesia. The company has a long history of providing high quality Carrageenan and Konjac products to its customers. The company is ISO 9001:2015 certified and HACCP certified by TUV NORD.

PT Algalindo Perdana, an Indonesian company has been in the seaweed and carrageenan business for over 30 years. The company's large seaweed farm in Sumba island and state of the art facilities located in Pasuruan of East Java Island. Algalindo with the brand "Seatech Carrageenan" is obtained from the finest eucheuma species of red seaweed, farmed abundantly throughout the Indonesian archipelago. With strategically-positioned buying station all over Indonesia, Algalindo ensures using only the finest quality of seaweed yielding a high grade of carrageenan powders used all over the world. Recently added konjac as one of the natural ingredient being produced utilizing indigenous species of Amorphophallos yam found all over Indonesian soil. Championing local seaweed and konjac farming to local farmers by providing the best seaweed and konjac seedlings and providing seminars on advanced farming technique, our own way of giving back to the community.

Algalindo is the only company in Indonesia who produces all grades of carrageenan and konjac utilizing a sophisticated alcohol processing facilities with a modern alcohol recovery system. The first in Indonesia! With constant updating technology and modern research and development techniques, Algalindo ensures the best natural ingredients being produced that can compete with worldwide market.

Algalindo is the largest and most experienced producer of carrageenan and konjac in Indonesia with HACCP certification issued by Tuv Nord(Germany). Algalindo builds quality and performance into its natural ingredients at three stages- efficient raw material sourcing, modern manufacturing process, and tailoring the functional properties of each application according to customer needs.

Years of experience, continuous dedication and worldwide expansion have bred a formidable proficiency, which we continuously refine through up-to-date technology, constant research and development and strict quality control.

SEATECH's involvement with carrageenan production led its establishment of PT. ALGALINDO PERDANA, a wholly-owned Indonesian subsidiary which engaged in the production of carrageenan, sodium alginate and konjac.

SEATECH GROUP OF COMPANIES

PT. TIRTA SUMBA SUBUR
exporting dried seaweed since 1972 and owned 300 hectares of land concession cultivating seaweed.

PT. SEAMATEC
producing semi-refined and petfood carrageenan
producing hydrocolloid blends

PT. ALGALINDO PERDANA
producing refined, semi-refined and petfood carrageenan
producing sodium alginate
producing konjac
producing hydrocolloid blends



A NATURAL FIBER FROM THE SEA

Seaweed is one of best gift from the sea, which have been used as food, medicine, fertilizer, and potash from ages ago. Carrageenan is a natural carbohydrate extracted from red seaweed. Seatech develops and customize blends of carrageenan for specific gelling, thickening, stabilizing, binding and clarifying properties desired by food manufacturer

FUNCTIONS

BINDS MOISTURE- Carrageenan has excellent moisture binding capabilities. This allow formulators to maintain water and juices within their food products. Meat processors exploited this properties enabling yield as high as 100%. Confectioner even make jelly with water as high as 99% water.

STABILIZES EMULSION- Carrageenan is not an emulsifier but a very good stabilizer for emulsion. It has a sulfate functional group that is partially ionic that attracts emulsifier and protein which allow to have a unique attraction and integrated into the carrageenan matrix which forms a very stable structure that prevent oil and water separation.

CONTROL VISCOSITIES- Because carrageenan has three types, kappa, iota and lambda, combining the three in different proportion will yield limitless viscosities and texture. This allow Seatech to customize viscosities for every manufacturer's specification.

SUSPENDS PARTICULATES The three dimensional gel matrix of carrageenan which helps stabilizes emulsion also functions to suspend particulates. In chocomilk, the cocoa powder is emulsified by the casein present in milk which attach to the gel matrix of carrageenan courtesy of the sulfate group which prevent the cocoa from settling at the bottom.

BEST GELLING AGENT- Since there are 3 types of carrageenan, mixing them in various proportion will give limitless gel texture too. This enable formulator to create gel from hard to soft, from brittle to elastic or combination of. One advantage of carrageenan, gel will set at room temperature so no refrigeration is needed.

CLARIFYING AGENT The most common cause of cloudiness in food are dissolved protein. The negatively charged sulfate group of carrageenan will attract positively charged end of protein, thereby separating it from the solution. In beer, the cloudiness is cause by yeast and dissolved protein. When spec of carrageenan is drop on the beer solution, the yeast and dissolved protein attracts to the carrageenan and cling to it and together settle at the bottom leaving a sparkling clear beer.

SEATECH DG series

Specially formulated Seatech DG blends for dessert and confectionery offer limitless range of texture. From water dessert jellies to gummy candies, from flans to puddings. The three types of carrageenan allows SEATECH to customize a specific gel structure to limitless texture according to manufacturer specification. Syneresis can be controlled, normally set at room temperature and very cost effective. It provides easy unmoldable properties and enhances flavor release.



APPLICATIONS