



August, 2012

## **Food Hydrocolloids – Carrageenan**

(Format - pdf)

Welcome to the first in a series of presentations on food hydrocolloids. This presentation is focussed on Carrageenan and has been designed to give a brief overview of Carrageenan from sources to uses. This 68 slide presentation (with speaker notes) is intended to be a general introduction to carrageenan covering the following areas;

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