



AGAR AGAR

Agar agar is a complex hydrocolloid commonly used as gelling, stabilizing and thickening agent. It is used in dairy, dessert, bakery, confectionery and vegan preparations as well as meat applications.



SPREADABLE AGAR AGAR (WONDERGEL)

It is a vegetarian substitute for traditional animal gelatin. It is used for bakery, dairy and dessert applications to make the end-product creamier, softer and more spreadable.



AGAR INSTANT (Fast Soluble Agar)

It is a speciality Agar with fast solubility and higher performance at lower temperatures compared to standard Agar. Largely used in making fruit caviar, jelly art, ready mix/instant food, yoghurt, flavoured milk, soy milk.



CARRAGEENAN

We offer pure & semi-refined Carrageenan in Iota, Kappa & Lambda types, along with customized blends for various applications. Widely used in bakery, confectionery, dairy & meat products, it also serves as a natural thickener, gelling & stabilizing agent in personal & home care formulations.



SODIUM ALGINATE

It functions as a thickening, gelling, emulsifying & stabilizing agent. Used in molecular gastronomy, plant-based meats, dairy, noodles, etc. Non-food grade alginate is used in pharma, cosmetic, dental & impression applications.



SEALIFE (Gracilaria seaweed powder)

It is our 2 in 1 texturizer and dietary fiber, made from 100% pure pulverized Gracilaria seaweed. Mainly used to make energybars, dietic probiotic food, iodine fortified food, texturized foods, palatable foods and food for dysphagia disorder.



PECTIN

Pectin is generally used in the food industry as a gelling, thickening, stabilizing and emulsifying agent. We have three types of pectin i.e. HM pectin, LM pectin & LMA pectin. Major applications of pectin are Jam, candies, fruit crush, fruit fillings, jellies, yoghurt, marmalades, toppings, etc.



STABILIZERS

Developed by our in-house team, each stabilizer has been carefully crafted to enhance the quality of the end product & ensure operational efficiency for the manufacturer. Our range includes Glazemate (cold glaze stabilizer), Crèmedelite (Ice cream stabilizer for medium fat, high fat ice creams, gelato & Kulfi), Milkshake stabilizer, Flavoured milk stabilizer, Suspension drink stabilizer, Mallow soft (Marshmallow stabilizer), Lassimate (Lassi stabilizer), meat & plant-based meat stabilizer.



KONJAC (Powder/Gum)

It is a 100% natural origin powder that is high in fiber content. Used in confectionery, dairy, bakery and plant-based meat applications.



GELLAN GUM (Plant Gel)

Applications (food): Suspension beverages & soft candies. Applications (non-food): Aloe vera gel, toothpaste, air freshener gel and fertilizer gel.



CURDLAN GUM

It is widely used in various applications like meat products, fish products, jellies, tofu, bake stable applications, salad dressing and also in personal care and cosmetic application.



XANTHAN GUM

A small amount of xanthan gum in liquids can vastly increase the viscosity. It used as an alternative to gluten-free products and egg replacer for mayonnaise and baked goods. Also used in sauces, frozen desserts and salad dressings.



LOCUST BEAN GUM

Locust bean gum is a popular natural thickening agent, stabilizer & emulsifier. Locust bean gum have various applications in food industry such as dairy, bakery, confectionery, meat & plant-based meat applications.



TARA GUM

It is widely used in the food industry as a thickener, stabilizer & emulsifier in the preparation of mayonnaise, sauce, ketchup, fruit juice, ice cream, cheese etc.



GUAR GUM

Applications: Sauce, jam, ice cream, meat and plant-based meat applications, fruit juice, cheese, milkshake, personal care.



CARBOXYMETHYL CELLULOSE (CMC)

CMC is extracted from plant cell walls. It is widely used in food, pharma and cosmetic industries as a thickener, emulsifier and stabilizer. Applications : Milkshakes, fondant, frappe, pancake waffles, sauce, ice cream etc.



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