



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

ACCREDITATIONS:



ACHIEVE BEST RESULTS THROUGH OUR CARRAGEENAN BLENDS