

LIAO WEISEN GROUP

Liao Weisen Group is dedicated to ensuring a stable and safe supply chain of food additives. We tirelessly scour every corner of the globe to procure the food ingredients for your needs.



Lactic Acid Powder

Assay: 55%, 60%
Grade:
1. Food grade
2. Feed grade
Core advantages:
• Stable quality
• Good flowing property



Sodium Lactate Powder

Assay: 96%, 98%
Grade: Food Grade
Core advantages:
• High content
• Stable quality
• Resistance to caking



Magnesium Lactate

Assay: ≥ 98%
Grade:
1. Food Grade
2. Phar. Grade
Core advantages:
• High whiteness level
• Fine and even particles



Zinc Lactate

Assay: ≥ 98%
Grade: Food Grade
Core advantages:
• High whiteness level
• Fine and even particles



Calcium Lactate Gluconate

Assay: 98.0-101.0%
Grade: Food Grade
Core advantages:
• Fast dissolving
• Good flowing property
• Fine and even particles

Refined Carrageenan



Kappa Refined Carrageenan Powder

Semi-refined Carrageenan



Kappa Semi-Refined Powder



Iota Semi-Refined Powder



Kappa Semi-Refined Partical



Iota Semi-Refined Partical

"Carrageenan is a natural Polysaccharide hydrophilic gel extracted from marine plant red algAa, divided into the production of K-type refined and K-type & I-type semi refined. Can be widely applied on food, medicine, daily chemical industry, biochemistry, architectural coating, textile dyeing, agriculture, etc."



ISO/IEC 17025:2017-Accredited Testing Laboratory

Summary of Results - Natural vs Synthetic Source
ASTM D6866-22 Method B(AMS) TOC

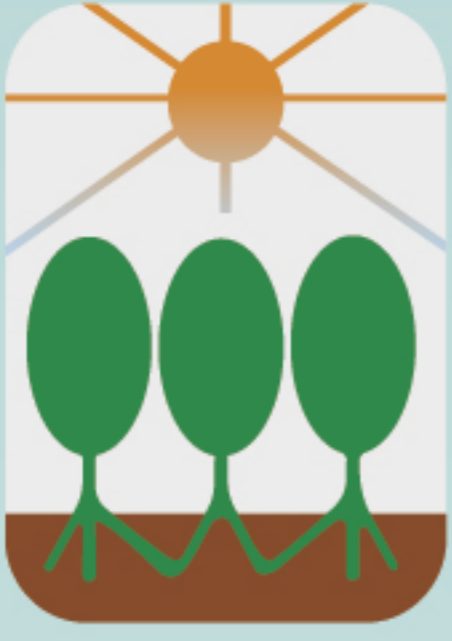


Fermented Propionate (Natural Clean-lable)

RESULT: 100 % Biobased carbon (all natural, no evidence of synthetic source in the analyzed material)

Laboratory Number	Beta
Percent modern carbon (pMC)	99.74 +/- 0.22 pMC
Atmospheric adjustment factor (REF)	100.0; = pMC/1.000
d13C	-14.3 0/00
dpm/gC	13.52 +/- 0.03 dpm/gC





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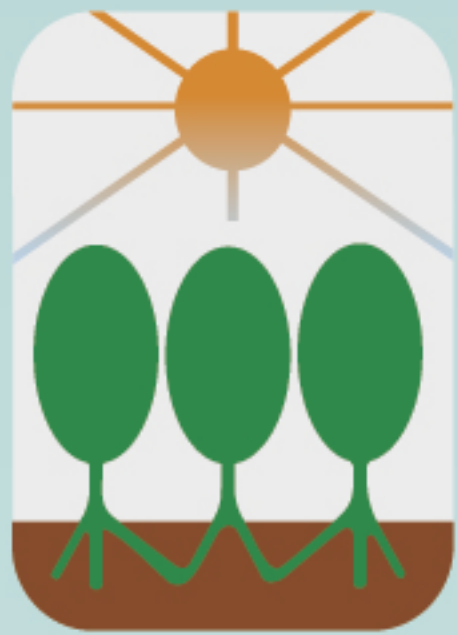
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Our Carrageenan product is a natural green product extracted from high quality seaweed.

It can be used as a beer clarifier Effectively adsorb protein in wort, remove coagulable nitrogen, make beer clear and bright. Increase the wort yield and prolong the shelf life of beer.



Wide range of applications of

Our Lactic acid and Lactate



Our Fermented propionate product inhibits the growth of pathogenic bacteria and mold.

Fermented propionate is used to replace benzoates and sorbates and does not inhibit yeast in baking.

It is made from corn starch as raw material and produced through fermentation process.

It is the first choice raw material for natural food and organic food.

The naturalness of the product can pass the C14 test.



Production Conditions



Packaging - Packaging presentation

