



PT. AMARTA CARRAGEENAN INDONESIA

Our trusted and reliable partner in carrageenan

Our Products

KAPPA Carrageenan

Kappa Carrageenan is a versatile ingredient known for its excellent gelling and stabilizing properties. It is primarily used in dairy products, meat processing, and plant-based alternatives.

IOTA Carrageenan

Iota is prized for its ability to form soft, elastic gels and is commonly used in products like desserts, sauces, and cosmetic items.



PRODUCT APPLICATIONS

Food Grade Applications

Meat Processing



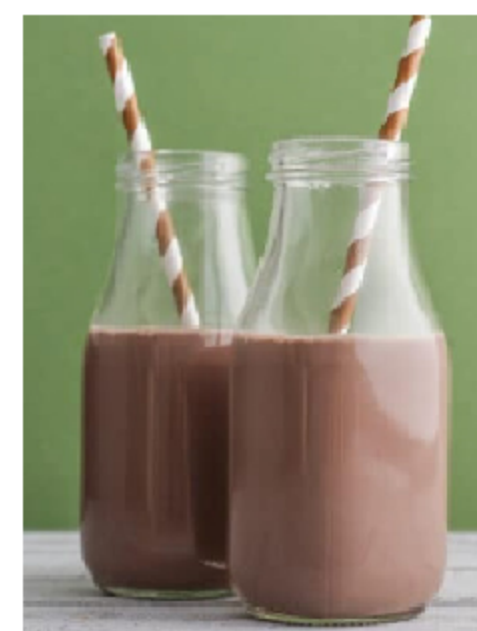
Beer



Whipping Cream



Dairy



Technical Applications

Pet Food



Gummy Jelly



Ice Cream



Tooth Paste



Dessert Gel



Air Refreshner Gel



Our Certification



Member of



About Our Company

Founded in 1990 and strategically located in Pasuruan, East Java. Our comprehensive suite of services extends from raw material sourcing and carrageenan processing to food ingredient formulation and quality assurance. We pride ourselves on delivering end-to-end solutions that meet and exceed our valued customers' expectations.

Factory Site

Desa Jeruk Purut - Desa Bulu Sari
Kec. Gempol, Kab. Pasuruan
Jawa Timur, Indonesia, 67155

Office Address

JL. Margomulyo Indah Blok B - 6,
Surabaya, Jawa Timur, Indonesia
☎ (+62) 31 7491 633-34

Contact US

🌐 www.amartacarrageenan.com
✉ sales@amarta-group.co.id
☎ (+62) 31 7491 633-34