



聚大洋藻业集团

Gather Great Ocean Algae Industry Group

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Gather Great Ocean Algae Industry Group



The world's first professional manufacturer of functional food ingredients in a seaweed comprehensive processing park capable of simultaneously producing alginate, carrageenan, and agar, and its product technology application and promotion service provider

青岛聚大洋藻业集团有限公司

QINGDAO GATHER GREAT OCEAN ALGAE INDUSTRY GROUP CO.,LTD



聚大洋藻业集团

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科技.创新

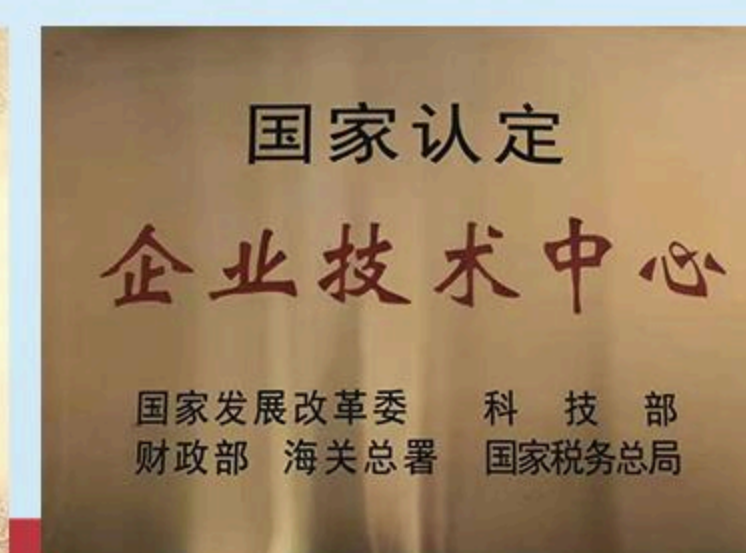
青岛市进出口诚信企业

青岛市进出口行业诚信建设工作联席会议

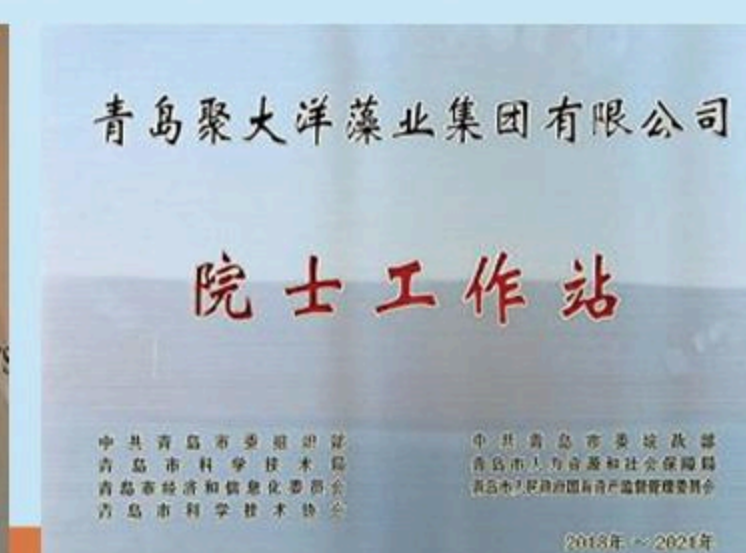
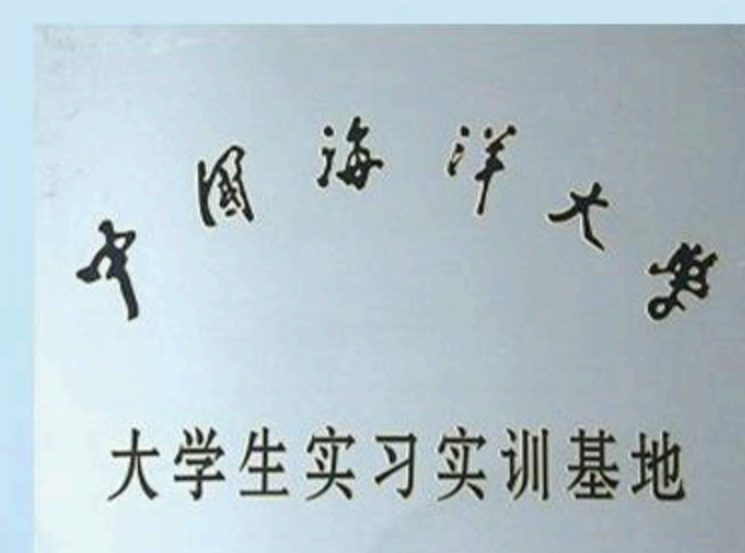
"Import and export integrity enterprise"



"The first seaweed comprehensive processing park"



National certified "Enterprise Technology Center", "High-tech enterprise"



Establish academician workstation and collaborate with dozens of experts on research and development



Cooperate with dozens of well-known foreign and domestic enterprises working on meat products, dairy products, instant products, etc., participate in international exhibitions and academic exchanges to understand market dynamics and customer needs, and master the most advanced technology.

ISO9001 quality management system certification
ISO22000 food safety management system certification. Halal



certification, Kosher certification. BRC certification, NSF and other system certification and our products have been registered with US FDA.



Internship training base for college students of Ocean University of China



Conscientiously fulfill social responsibilities and actively participate in social welfare undertakings and social donation activities

集团公司简介

Qingdao Gather Great Ocean Algae Industry Group Co., Ltd. was found in August, 2000, which is located at No. 817, Shenghai Road, Huangdao district, Qingdao, China. It covers an area of 120 acres, including 46 acres in China and 74 acres at abroad, and 3,459 acres domestic sea area, and we are also granted a seaweed collecting license of 74 acres overseas coastline. We make use of seaweed to produce alginate, carrageenan, agar, seaweed polysaccharide empty capsules, pharmaceutical excipients, seaweed oligosaccharide, seaweed fiber, seaweed food, seaweed animal and plant nutrients and other marine biological products.

We are working hard to build "two parks and one base". The industrial park has been recognized as "the first seaweed comprehensive processing park" by China Algae Association, and the completed marine biological medicine science and technology park (phase I) is a major project in Shandong Province. The sea area of Lingshan Bay has been shaped into a national marine ranching model base. We are realizing the high-end upgrade from food grade to marine biological medicine grade, and the comprehensive strength of GGOG has leapt to the forefront of the same industry in the world.

We have obtained food production license, drug production license, medical device production license, passed ISO9001, ISO22000, HALAL, KOSHER, BRC, NSF certification, intellectual property, integration of intelligentization and informatization and other management system certifications.

GGOG is a national high-tech enterprise, with national recognized enterprise technology center, national seaweed industrial processing technology research and development center, Shandong academician workstation, Shandong engineering research center and other national and provincial research and development platforms. In 2021, GGOG was shortlisted for the list of high-end brand cultivation enterprises in Shandong Province. In 2022, we were identified as a specialized and new small and medium-sized enterprise in Shandong Province, shortlisted for top 100 private enterprises in Shandong, top 10 leaders in modern marine industry in Shandong Province, and top 100 private enterprises in Qingdao, and was regarded as a leading benchmarking enterprise in Qingdao private enterprises and selected as a new generation of "Qingdao Golden Flower" cultivation enterprises.

Content

Three hydrocolloids of marine plants

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1.Algin

Algin is a class of polysaccharide substances widely present in various brown algae, which is a collective term for hydrophilic derivatives of alginic acid. It is mostly found in the form of alginates.

Alginic acid is a natural polysaccharide present in the cell wall of brown algae. alginate is a salt of alginic acid.



Raw material

Algin is extracted from hundreds of brown seaweed such as kelp, laminaria japonica, khumbu, macrosystis, fucus and sargassum.

The main functions of alginate

Gelling agent

Thickener

Suspending agent

Sustained-release agent

Application



It is applied in food, pharm, textile printing, agriculture and other industries.

Alginates

Soluble alginate: It is formed with monovalent metal ions (sodium, potassium, ammonium).

Insoluble alginate: It is formed with divalent metal ions (calcium, magnesium).

Application

It is applied in food, pharm, textile printing, agriculture, and other industries.



Function

Food:



Alginates are applied as thickener, emulsifier, quality improver, etc.

◎It can increase the elasticity of noodles.

reduce breaking rate, and delicate the taste

◎Improve the stability and taste of compound beverages.

◎Improve the expansion rate and melting resistance of ice cream.

◎Improve the physical properties of meat products and increase viscosity. It gives it a good taste, and meanwhile can increase the stickiness, water holding and tenderness of meat products.

Pharm:

◎Dental impression agent

◎Pharmaceutical excipients, capsules, etc.



Textile printing:



◎It can be made into reactive dyes, disperse dyes, acid dyes, basic dyes and alcohol-soluble dyes, which are used in the printing and dyeing industry.

Others:

◎Agriculture: It can be used as water retention agent and soil conditioner. Daily chemical. It can be used as a mask base material.

◎It is also applied in petroleum, mining, building materials, ceramics and other industries.





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Propylene Glycol Alginate

Application and Function:



Beer,soft drink	Soy protein drink
Foam stabilizer	Stabilizer,emulsifier,thickener
Yogurt, sour soy milk, mixed juice milk	Concentrated juice
Stabilizer,emulsifier,thickener	Stabilizer
Emulsified essence	Margarine
Emulsifier	Emulsifier
Sauce, salad dressing, seasoning, ketchup	Ice cream, sorbet, and other cold drinks
Stabilizer. emulsifier, thickener	Stabilizer,emulsifier,thickener

2.Carrageenan



Carrageenan, or carrageenins is a natural polysaccharide hydrophilic colloid extracted from red seaweed. It is easy to be soluble in water. and the gel formed is thermally reversible, which does not hydrolyze when the Ph value is not less than 7.The most suitable for the growth of eucheuma in the world is in a few seas such as indonesia and the Philippines.It can be divided into Kappa carrageenan according to its sulfate binding form.

Function

Gelling agent

Emulsifier

Stabilizer

Water retaining agent

Application



It is applied in candy, jelly, gummies. flour products beverages. meat products. daily chemical products,biopharmaceuticals, air fresheners, beer, pet food,etc.



Refined/semi-refined kappa carrageenan

Application:

Meat:

- ◎Effectively bind with meat proteins to form a network structure.
- ◎Improve slicability and increase elasticity
- ◎Improve product quality



Ice cream:

- ◎Reduce formation of ice crystals

Jelly:

- ◎Make the jelly more transparent, well-shaped, and have a smooth taste
- ◎Moderate strength and good water retention
- ◎Well-shaped and smooth taste



Beer:

- ◎Bind with cold-setting protein in wort to filter clarification

Refined/semi-refined iota carrageenan

Iota carrageenan is mainly a polymer hydrophilic polysaccharide extracted from the Eucheuma spinosum. It is also known as calcium sensitive carrageenan.

Application: Dairy products, cheese cake, meat products and daily chemical products, etc.

Function: It has excellent characteristics such as gelling thickening, emulsification, no water-retention film formation, and stable dispersion



Carrageenan for soft candy

Application and function:

- 1、It can adapt to various soft candies produced by manual process or pouring process, which has the advantage of low dosage and easy operation.
- 2、Candies with this product added have a smooth taste, and good transparency, which are more elastic, and easy to demold.



Carrageenan for jelly

Application and function:

1. Make the jelly have good formability and toughness.
2. Improve the taste of the product: smooth and elastic.
3. Increase the yield of jelly, prolong the shelf life and reduce the cost
4. Make the product have good water retention, easy demoulding, and good acid resist.



Carrageenan for meat products

Application and function:

1. It can be combined with the protein, and the slice is smooth and delicate.
2. The meat is firm, and the shreds are clear. Slices are not loose, and the taste is more elastic.
3. It is suitable for tumbling process and the operation is simple.
4. Improve product yield and reduce production costs.
5. Extend the shelf life of finished products.





Instant carrageenan

Application:

Meat
Drinks
Bakery
Flavours
Instant porridge
Raw and dried noodles



Function:

- 1、Soluble in cold water at 2-10 °C
- 2、Suitable for low temperature processing products.
- 3、Improve water retention performance
- 4、Interact with proteins to enhance stability and effectively improve taste.



3. Agar Agar



Agar is a special seaweed product, an economically valuable seaweed gel extracted from gracilaria and other red seaweed. Agar is also known as Hanten, which has a unique property that is extremely useful in food industry.

Application&Function

- 1、Gelling agents and stabilizers for candies, jellies, sweet red bean cake canned food, ham, stabilizers, milk powder, etc.
2. Thickener and stabilizer for jam, peanut butter, tahini, etc. Stabilizer for cold foods such as ice cream and sorbet.
- 3、Suspensions for various juices and beverages, Clarifying agent for wine, soy sauce, vinegar



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Product Features: Instant Agar

Ordinary agar can only be completely dissolved after boiling in water for 10 minutes, which seriously affects its use, especially in high-quality food applications using low-temperature technology.

Product Features:

1. Quickly dissolve in hot water at 50-65 °C.
2. The gel has high selectivity.
3. Provide a smooth and refreshing taste.

Application:

Normal temperature yogurt, ice cream, soft candy, beverages, pudding, jelly, popcorn (cigarettes, milk tea), mirror pectin, coconut, baked goods, and other foods.

Function: Thickener, gelling agent, suspending agent, emulsifier, stabilizing agent.

Agar strip

Scope of application:

Health food

Function:

Agar strips contain rich dietary fiber from red algae, which is beneficial for the health of intestinal microbiota, promotes metabolism, and helps to lose weight.



The company has a professional and high-level product research and development team. In order to meet the needs of different enterprises and improve customer service quality, we provide one-on-one product customization services. If you have special needs, please contact us. The company will create private products to meet your needs.





Seaweed Polysaccharide Vacant Capsule

Our conventional capsules are transparent capsules and white capsules, which are made of Hydroxy Propyl Methyl Cellulose (HPMC) and Seaweed Polysaccharide by low temperature molding process.

◆The specifications

Type	Length (mm)			Outer diameter(mm)		Weight (mg)
	Cap	Body	Capsule	Cap	Body	
00#	11.70±0.20	20.20±0.20	24.50±0.30	8.48±0.05	8.18±0.05	122±8
0#	11.00±0.20	18.60±0.20	21.00±0.30	7.66±0.05	7.33±0.05	98±7
1#	9.80±0.20	16.60±0.20	18.80±0.25	6.93±0.05	6.64±0.05	76±6

◆The filling quantity with difference spicy

Type	Volume (cm3)	Filling quantity (mg)			
		0.6(g/cm3)	0.8(g/cm3)	1.0(g/cm3)	1.2(g/cm3)
00#	0.95	570	760	950	1140
0#	0.68	408	544	680	816
1#	0.50	300	400	500	600

◆The quality standards

Item	The Ch.P.	This product
Tightness	≤1 of 10	≤1 of 10
Broken rate	≤2 of 50	≤2 of 50
Desintegration time (Min)	≤15	≤15
Loss on drying (%)	<8.0%	3.0-8.0%
Residue on ignition	≤3.0% (transparent)	≤3.0% (transparent)
	≤5.0% (translucent)	≤4.0% (translucent)
	≤9.0% (opaque)	≤6.0% (opaque)
Arsenate (mg/kg)	≤0.0002%	≤0.0002%
Heavy metal (mg/kg)	≤20	≤20
TPC (cfu/g)	≤1000	≤500
Mould Yeast(cfu/g)	≤100	≤80
Escherichia coli	Not detected	Not detected



Oligosaccharide

1.Oligosaccharide Alginate

Introduction

Composed of D-mannuronic acid and L-glucuronic acid β- Oligosaccharide and their salts with an average relative molecular weight of no more than 5000 Da formed by alternate connection of (1,4) - glycosidic bond. This product is made from brown algae through extraction, hydrolysis, separation, purification, and drying.

Purpose

Anti senile dementia, antioxidant, immune enhancement

(1) Anti senile dementia (Alzheimer's disease, AD): Alginate oligosaccharide has significant anti senile dementia effect. The novel anti AD drug GV-971 is an active oligosaccharide fragment with a specific molecular skeleton structure isolated from alginate oligosaccharides.

(2) Antioxidation: Alginate oligosaccharides have significant antioxidant effects, which can alleviate alcoholic liver damage, Parkinson's disease, and other diseases caused by oxidative stress.

(3) Enhancing immunity: Alginate oligosaccharides have significant immune enhancing effects and can regulate the immune system in multiple levels and pathways in vitro and in vivo, including regulating various cytokines and complements.

2. Agar oligosaccharides

Introduction

from β (1 → 3) - D-neneneba galactose and α (1 → 4) - 3,6-internal ether - L - galactose is repeatedly and alternately linked to form oligosaccharide with an average relative molecular weight of no more than 5000 Da. This product is made from red algae through extraction, hydrolysis, separation, purification, and drying.

Purpose

Regulating intestinal microbiota and anti enteritis

(1) Regulating gut microbiota: Agar oligosaccharides are not digested by the gastrointestinal tract and can selectively stimulate the growth of beneficial bacteria such as bifidobacteria and lactobacilli in the host's intestine, inhibiting the growth of harmful bacteria, making them a new type of probiotics.

(2) Anti enteritis: Agar oligosaccharides can effectively prevent or alleviate enteritis, ensure the integrity and sealing of the intestinal slime layer, and enhance the intestinal barrier function.



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CORPORATE CULTURE

Corporate Objectives

Developing into a multinational corporation that exist forever

Corporate Direction

Pragmatic -> Excellent -> Strong -> Large

Corporate Philosophy

- ① Oriented towards market, surviving on quality and developing with technology.
- ② Quality is life. Innovation is soul.
- ③ Pooling together wisdom and gathering the essence of great ocean.

Corporate Spirit

Truth, pragmatism, precision, strength

Corporate Strategy

Putting customers first, expanding the market

Corporate Style

Trustworthiness, sturdiness, vision, efficiency

Enterprise Morality

Simplicity, integrity, friendliness

Corporate Motto

Concentrate on work and be persistent

Talent philosophy

Provide a platform for those with integrity and competence

Corporate Tenet

Quality comes first, integrity is the basis

Quality Principle

Distillation of essence, concern for livelihood, continual improvement, unwavering dedication

Core Value

Serve people with pragmatism, serve nation with strength

SOPHISTICATED MANAGEMENT SCHEME OF 'ONE TWO FIVE SEVEN THREE'

'ONE'

ONE MANAGEMENT. Production management focuses on principles below:

One Alarm - to work with safety awareness (personal safety, property safety and enterprise safety)

Two Disciplines - labour discipline and craft discipline

Two Management - site management and equipment management

'TWO'

TWO IMPROVEMENTS

Improvement on Quality - work quality and product quality

Improvement on Input and Output - to lower cost by raising yield and reducing consumption.

'FIVE'

FIVE ANALYTICAL METHODS

Management problems should be solved according to five aspects, namely

STAFF, MACHINE, MATERIAL

METHOD and LINKS. With analysis of internal and external causes as well as subjective and objective conditions, major problems are solved.

'SEVEN'

The STYLE of SEVEN 'THREES'.

Three Diligence - diligence in studying, thinking and communicating

Three Strictness - strictness in work discipline, handling of matters and implementation of regulations

Three Closeness - closeness to staff, colleagues and leaders

Three go-go for work, reality, solutions

Three meeting-Brewing before the meeting, deciding in the meeting, After implementation of the meeting

Three strengthen-strengthen management.

Three Pragmaticality - pragmaticality for work, efficiency and performance

'THREE'

THREE 'GOODS':

Good purchase - raw materials with good quality and reasonable price

Good sales - to increase sales, ensure payment collection and follow-up services

Good links - good control of product quality, cost of production and factory overhead