



# Carrageenan Production 2020 | Procurement Resource

Carrageenan, extracted from red edible seaweeds (called Irish Moss), is a heterogeneous group of sulphated polysaccharides. It has excellent thickening and stabilizing properties. It is majorly used as a gelling, emulsifying and thickening agent in the food industry to manufacture products like ice cream, jelly, cottage cheese, etc. It serves as an alternative to gelatin and is appropriate for vegans. Procurement Resource provides an in-depth cost analysis of Purified Carrageenan production. The report incorporates the manufacturing process with detailed process and material flow, capital investment, operating costs along with financial expenses and depreciation charges. The study is based on the latest prices and other economic data available. We also offer additional analysis of the report with detailed breakdown of all cost components (Capital Investment Details, Production Cost Details, Economics for another Plant Location, Dynamic Cost Model).

As a global leader in the supply chain and procurement transformation, Procurement Resource has the experience and tools to help you mitigate the immediate and evolving impacts of COVID-19 on your procurement and supply chain operations.

We have helped hundreds of Fortune 500 and Global 2000 clients, such as Unilever, CHR Hansen, Nayara Energy, BASF and DuPont, build agile, responsive procurement and supply chain organizations. And we're working with them right now to overcome this rapidly escalating global crisis.

Procurement Resource provides a wide range of supply chain and procurement solutions, supplied with leading industry experience and effective patented technologies to assist the business in the evaluation, planning and rapid reaction to COVID 19 disruptions.

Read More Info:- <https://www.procurementresource.com/production-cost-report-store/carrageenan>