



DESCRIPTION:

Agar Agar Strips is derived from red seaweed, it is strips form which also acts as a stabilizing, thickening and gelling agent in Food Industry.

It used as 100% vegetarian substitute for Gelatin (manufactured from animal bones and skin).

ORIGIN:

China

PROPERTIES:

- The strongest natural gelling agent
- Agar Agar provides odourless, colourless superior quality gels even at very low concentrations
- Agar Agar has good synergies with sugar and with different hydrocolloids
- Agar Agar is versatile hydrocolloids completely soluble in boiling water
- Special Instant Agar powder can be dissolved at lower temperatures
- Agar Agar provides a thermo reversible gel
- Agar Agar gels at temperature from 35 to 45C and melts at temperatures from 80 to 95C
- Agar Agar is the only hydrocolloid that gives gels that can stand sterilization temperatures

SENSORY CHARACTERISTICS:

It is strips from with a slightly off white color and neutral odor and taste.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Moisture:	≤12%
Total Ash:	≤5%
Gel Strength(Nikkan Method):	500-700 g/cm ²
pH:	5-7
Mesh Size:	80-100
Starch Dextrin:	Not detectable
Gelatin and other Proteins:	Not detectable
Water Insoluble Matter:	≤15%
Heavy Metal:	≤1 ppm
Acid Insoluble Ash	≤0.5 %

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count:	Max 5000 CFU/g
Yeast and Moulds:	Max 300 CFU/g
E.Coli:	Absent in 5g
Salmonella:	Absent in 5g

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TECHNICAL DATA SHEET

AGAR AGAR STRIPS



We provide customized application solutions

TYPICAL APPLICATIONS:

Water dessert jellies, Confectionery, Bakery products, Dairy products, Fermented products, Canned meat and fish product, Soups and sauces, Fining agent, Health foods.

GMO DECLARATION:

Agar Agar does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

STORAGE CONDITIONS:

Store away from heat and moisture, preferably at a cool and dry place. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for 24 months.

PACKAGING:

10Kg PP woven bag
10/25/100/250 gram bale

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