



### **DESCRIPTION:**

Agar Agar 1000 is derived from red seaweed, it acts as a stabilizing, thickening and gelling agent in Food Industry, Microbiology, Biotechnology, Pharmaceuticals, Dentistry etc. 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 a fine granulometry powder with a slightly off white color and neutral odor and taste.

### **CHEMICAL AND PHYSICAL CHARACTERISTICS:**

Moisture:	≤12%
Total Ash:	≤5%
Gel Strength(Nikkan Method):	1000 g/cm <sup>2</sup> min
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

**ISSUE DATE: 01ST JANUARY 2020, REV. 1.1 PAGE 1/2**



### **TYPICAL APPLICATIONS:**

#### Food Applications:

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

#### Non-Food Application:

Culture media and other bacteriological applications, Plant tissue culture, Dental mould, Pharmaceutical preparations.

### **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:**

25 Kg/Cartons with a PE bag inner

