



We provide customized application solutions

INTRODUCTION:

Spreadable Agar C100 is a low temperature instant agar which is obtained by transforming the rigid structure of the conventional agar with no chemical treatment.

Texture: It gives a softer and creamy texture which still maintaining the natural benefits of seaweed fibre.

Gel ability & solubility : It has excellent gel performance in low temperature, can be dissolved completely at 75-80°C in 5-7 minutes.

Transparency: C100 has better solubility transparency and it is convenient to use.

ORIGIN:

China

APPLICATIONS:

It is used as stabilizer in Cake Glaze, Custards, Jams and Marmalade, Pie Fillings, Spreadable Cheese, Yogurts, Condensed Milk, Chocolate Milk, Salad Dressings and so on.

SENSORY CHARACTERISTICS:

Light yellow powder with the inherent smell. No peculiar smell and irritant odor.

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Grain Size:	80 mesh
Gel Strength:	50-100 g/cm ²
Loss on drying:	≤ 22.0 %
pH:	6.0 - 8.0
Ash:	≤ 5.0 %
Water insolubles:	≤ 1.0 %
Arsenic (As):	≤ 3 PPM
Lead (Pb):	≤ 3 PPM
Mercury (Hg):	≤ 1 PPM
Cadmium (Cd):	≤ 1 PPM

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count:	≤ 5,000 CFU/g
Yeast and Moulds:	≤ 500 CFU/g
E.Coli:	Absent in 5 g
Salmonella:	Absent in 10 g



PRODUCT ADVANTAGES:

1. Vegetable gums, high quality dietary fiber, green, healthy and safe.
2. It can be rapidly dissolved at 75-80°C in 5-7minutes.
3. It can form a non-drawing gel with syrup and other solids, easy to stir.
4. The product has high transparency, make the jam brightness, similar to the mirror.
5. It can be produced according to demand gel, adjustable strength.

PREPARATION DIRECTIONS FOR COLD GLAZE:

1. Dry blend 0.5-1% C100 powder and Sugar.
2. Disperse the powder blend under frequent agitation in hot water (80°C above) for 1-2 minutes, until the powder is completely dissolved & solution is clear.
3. Add the preheated 90°C glucose syrup into the solution under frequent agitation, to prevent the sugar from caramelizing or burning.
4. When the solution has reached 66-68% total solids (66-68 Brix), remove from heat allow to cool until 60-65°C. Then add citric acid to adjust the acid.
5. Add the desired amount of flavours & colours into the solution.
6. Make up the evaporated water and adjust to the corresponding weight.
7. Pour into mould and allow to cool at room temperature for 24 hours for maximum performance.
8. Then the ready-to-use gel has been prepared well and just use it according to your needs.



DOSAGE:

It is recommended to add 0.5-1%

STORAGE CONDITIONS:

Store away from heat and moisture, preferably at a cool and dry place. When stored in these conditions and in its original unopened packaging, it will maintain its initial properties for 12 months.

PACKAGING:

The product is packed in 25Kg kraft or compound plastic woven bags with a PE bag inner.