

Product: Agar-agar

Item: Q80

Product Data Sheet

Description

The product is obtained from Indonesian Gracilaria, a class of Red Seaweed. It is a food grade agar-agar which acts as natural gelling agent, thickener and stabilizer.

Application

The product is used for producing confectionary and dairy products like jellies, puddings, soft candies, jams and yogurt etc. Complete dissolution is achieved by heating up to 100°C.

Storage

Store in a cool and dry place. Shelf life is 24 months from manufacturing date.

Packaging

25kg woven or kraft bag with polyethylene inner bag.

Certifications

BRC, ISO9001 and ISO22000 certified company which strictly complies with the specific criteria implemented by HALAL and KOSHER.

Product Data Sheet is for guidance and reference only. Customer's results may be different due to variations in testing conditions, equipments and methods.

Specification

Appearance	Yellowish to pale white powder
Loss on drying (105°C), w/%	≤12%
Total ash (550°C), w/%	≤5.0%
Gel Strength	800-900g/cm ²
1.5%(w/w) at 20°C, 4h	
Particle size(80 mesh)	95% passed
Starch & Gelatin	Negative
Acid insoluble ash, w/%	≤0.5%
Water-insoluble matter, w/%	≤1.0%
Lead (Pb)	Max 5 ppm
Arsenic (As)	Max 3 ppm
Mercury (Hg)	Max 1 ppm
Cadmium (Cd)	Max 1 ppm
Total plate count	Max 5,000CFU/g
Yeast and molds	Max 300 CFU/g
Escherichia coli	Absent in 5g
Salmonella	Absent in 5g

GREEN FRESH (FUJIAN) FOODSTUFF CO.,LTD.

ADDRESS: ANSHAN INDUSTRIAL DISTRICT ZINI COUNTY, LONGHAI CITY, FUJIAN, CHINA, 363100

TEL: 0086-596-6508688 FAX: 0086-596-6508699

E-MAIL: sales@greenfreshfood.com

WEBSITE: www.greenfreshfood.com