

H & A Canada Inc.

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Product Data

Agar Agar – Food Grade

Description:

Agar is a complex polysaccharide extracted from red algae in the South China Sea region. The water quality in this region has the least heavy metals thereby providing the highest gel strength for the Agar. The unique characteristics of Agar include high gel strength, high solidification and minimal syneresis.

Applications:

Agar is widely used in the food, beverage and pharmaceutical industries. Typical food applications include ice cream, pulp drinks, soft candy, milk chocolate, dessert, canned goods, jam and jelly. The Agar can improve texture and mouth feels in many food products.

Specifications:

Appearance	White to light yellowish colour fine powder.
Loss on drying	≤ 7.0%
Melting point	98°C
Gelation point	42°C
Gel strength (GB1975-80)	> 600 g/cm ² (also available in 900 g/cm ² , gelation point 39°C)
Particle size	100 Mesh
Starch assay (add two drops of iodine solution)	Meets requirements
Insoluble material	≤ 1.0%
Residue on ignition	≤ 5.0%
Arsenic (GB/T5009.11 -2003)	≤ 0.0001%
Heavy metals	≤ 0.0004%
Solubility	In boiling water
Absorption rate	75 cc Max.
Storage	Store in unopened containers, in a cool and dry place.
Packing	20 kg cartons with inner polyethylene liner.
Shelf Life	2 years, unopened.

- H & A's Agar is Kosher certified.

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