

# AGAR



## Product Description:

Agar is natural hydrophilic colloid extracted from various seaweed such as gracilaria and gelidium and its final product feature present as off-white dry powder form or strip form. Agar cannot be dissolved in cold water, but only be able to dissolve in boiled water. Due to the unique gel property and stability of Agar, it has become not only one of the safest and indispensable additive in food industry which can be used as firming agent, thickening agent, stabilizing agent as well as emulsifying agent, but also boasts wide application in chemical industry and pharmaceutical industry as raw material for bacteria culture, carrier of microorganism.

## FUNCTIONS:

Agar is a mixture of a neutral, dominating polysaccharide called "Agarose" and a charged polymer called "Agaropectin". The agarose is composed of (1-4) linked 3,6-anhydro -a- - L - galactose alternating with (1-3) linked - b - D - galactose. As a soluble jelly, especially in boiled water Agar has two states: strip and powder. Even lowered the density to 1%, Agar can still be relatively stable jelly, thus has an important character in industry, being the necessary materials in Food Industry, Chemical Industry and Medicine and Science Research.

## SPECIFICATIONS:

Items	Standards
Appearance	White Powder
Particle Size	Min 95% Pass 120 Mesh
Total Sulfate (%)	15- 40
Loss on drying (%)	12 Max
Viscosity (1.5%, 75°C, mPa.s )	5 Min
Gel Strength (1.5% w/w, 0.2% KCl, 25°C, g/cm <sup>2</sup> )	1400 Min
Transparency (%)	75 Min
pH (1% solution)	4.3-6.8
Lead	5 mg/kg Max
Arsenic	3 mg/kg Max
Mercury	1 mg/kg Max
Cadmium	1 mg/kg Max
Total Heavy Metals (as Pb)	10 mg/kg Max
Total Plate Count	5000 cfu/g Max
Yeasts & Moulds	300 cfu/g Max
Salmonella spp.	Negative in 5 g
E. coli	Negative in 10 g



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