

AGARITE XP HG

Food Agar

Product code: A740

General description

Agarite is a food agar type extracted from certain marine algae *Rhodophyceae* purified by filtration processes and commercialized in powder form. It meets the European Community Directive (ECD) with applicable ECC number E-406, as well as with the Food Chemical Codex (FCC) specifications from EEUU.

Applications

Is an additive/technologist coadyuvant used in food industry as gelling, stabilizing and thickening agent. Its main applications are fundamentally based on its high gelation power, hysteresis (difference between gel and melt point) and perfect gel reversibility. In addition, it is stable in heat treatment and sterilization. Some examples of final products where food agar is used are in icings and donut covers, gelatin replacement, water jellies, sterilized canned products, dietetic marmalades, dairy and meat product manufacturing; and other applications in specific textures as bulking agent, emulsifier, gelling and moisturising agent. The gelling capacity can be normalized by the addition of dextrose when required.

Specifications

Physical & chemical parameters

Powder color:	White to pale brown
Particle size:	≥ 95% through 60 mesh ASTM
Moisture:	≤ 20%
Ash:	≤ 6,5%
Insoluble matter:	≤ 1,0%
Acid insoluble ash:	≤ 0,5%
Turbidity (1,5%):	≤ 35 NTU
Colorimetry (1,5%):	≤ 0,3
Gel strength **: (Nikan method at 1,5% at 20 °C)	1200 g/cm ²
pH (1,5%):	6,0–7,5
Gelling temperature (1,5%)	35–40 °C
Melting temperature (1,5%)	85–90 °C

Water absorption:	≤ 75 ml
Gelatin and other proteins:	Absence
Starch:	Absence
Arsenic:	≤ 3 ppm
Lead:	≤ 5 ppm
Mercury:	≤ 1 ppm
Cadmium:	≤ 1 ppm

Microbiological parameters

TAMC:	≤ 5000 CFU/g
TYMC:	≤ 300 CFU/g
Coliforms:	Absence
<i>Salmonella ssp</i> :	Absence

** Gel strength can be served according to customer requirements with a margin of +/- 10% on the requested Nikan value.

Packing, safety and storage

Packed in 25 kg net paper kraft bags with a polyethylene inner lining. Maintained closed in its original package, in a cool and dry place and at room temperature, the product does not show changes in its properties during the four years following the manufacturing date.

Safety sheets are supplied upon request. Agar-agar is not considered a hazardous substance according to the OSHA or ECHA definition.