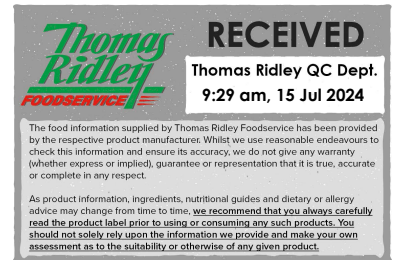




AGAR



1. GENERAL INFORMATION:

Product code: 512202014

EAN (Product): 8435261900219

EAN (Box): 8436569360675

Country of origin: Spain

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene.

2. DESCRIPTION:

Agar is a gelling agent of which only a small amount is needed to enable the creation of a wide range of textures (jams, fruit pastes...). It was the first product with which hot gelatines could be made, although it also allows the preparation of cold gelatines.

3. INGREDIENTS:

Gelling agent: agar (E-406).

4. APPLICATION AND MODE OF USE:

Agar is used as a food additive because of its extraordinary multifunctional properties as gelling, stabilizing and thickening.

Agar produces a translucent gel when dissolved in water. It's insoluble in cold water and soluble in hot water.

- It forms thermo-reversible gels which melt upon heating but becomes a gel upon cooling in a cycle that can be repeated indefinitely.
- It gels alone, not requiring the addition of any substance.
- Gels formed have a large hysteresis (unlike gelling and melting temperature) that can reach 45°C.
- It has an extraordinary water retention capacity which an extraordinary increase product shelf life.

It can be used to make hot gelatins; also like other gels we can get different spherification recipes with superb results.

It can be used for the traditional applications:

- Covered sugar (icings, glazes)
- Jellies, jams and fruit preserves.
- Bread and bakery products.
- Confectionery and marshmallow
- Dairy desserts.
- Meat products
- Asian food and desserts.



Mode of use:

Agar is normally added in very low concentrations, its dosage depends on the application that is used in the manufacturing process and product.

To get full functionality should dissolve completely.

It is recommended disperse agar correctly allowing its hydration, to finally get its dissolution in boiling water for at least 5 minutes while maintaining vigorous stirring of the mixture.

It is also recommended prepare a mixture of powder agar with 5 parts of sugar, dissolve previously as stated above and once dissolved, add the remaining ingredients.

Agar is sensible to acid pH. In case of acid addition, these must be added later to the agar solution and when the temperature is already below 65-70°C in the cooling of the mixture.

Use in food products. Maximum dose in certain foods: 10g/Kg*

For use directions, receipts and applications see web page: www.albertyferranadria.com

5. SHELF LIFE:

48 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place out of reach of children.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 500g/17,6oz

Units per box: 24

Weight box: 12 kg

Unit dimension: High: 175 mm

Diameter: 99

Box dimension: 45 x 36 x 38,5

Box per layer: 6

Layer per palet: 3

GTIN-13 code: 8435261900219

GTIN-14 code: 8436569360675

8. LEGAL REQUERIMENTS:

All ingredients comply with the criteria for identification and purity for food emitted by JEFCA, E.U. and Food Chemical Codex.

*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

9. PHYSICO-CHEMICAL SPECIFICATIONS:

Typical product data

Parameter	Typically
Appearance:	Refined powder cream-white color.
Odour+taste	Odorless

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DETERMINATION	UNITY	MIN limits MAX	INSTRUC.	RESULT
Gel concentration	%	0.25	IPC04-14	<0.25
Aspect		Powder	IPC04-14	Powder
Colour		White to yellow	IPC04-14	White to yellow
Gel resistance (Nikk an) / before autoclave	g/cm2	600 750	IPC04-03	720
Wet	%	22	IPC04-18	15.5
Ash	%	6.5	IPC04-19	3.16
Insoluble ash in acid	%	0.5	IPC04-25	<0.5
Insolubles substances	%	1	IPC04-51	<1
Gelatine		Test passed	IPC04-51	Test passed
Starch		Test passed	IPC04-51	Test passed
Water absorption	ml	75	IPC04-51	<75
Lead	ppm	5	IPC04-51	<5
Arsenic	ppm	3	IPC04-51	<3
Cadmium	ppm	1	IPC04-53	<1
Mercury	ppm	1	IPC04-53	<1

10. ALLERGEN INFORMATION:

	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications.
Regulation 1169/2011 and subsequent modifications.

11. NUTRITIONAL VALUE:

Average values per 100 g	EU
Energetic value KJ	720
Energetic value Kcal	172
Total Carbohydrates (Glucose) g	0,4
Total fat g	<0,10
Saturated g	0,014
Protein (N x 6,25) g	<0,10
Dietary Fiber g	86
Salt g	1,25

12. GMO STATEMENT:

The Agar-Agar supplied by the manufacturer has been produced without the use of genetically modified organisms (GMO) and/or products derived from these. All relevant safety precautions have been taken to prevent contamination with genetically modified organisms or products derived from these.

GMO: genetically modified organisms as defined in EU Directive 2001/18/EC.

GMO: Regulation 1829/2003

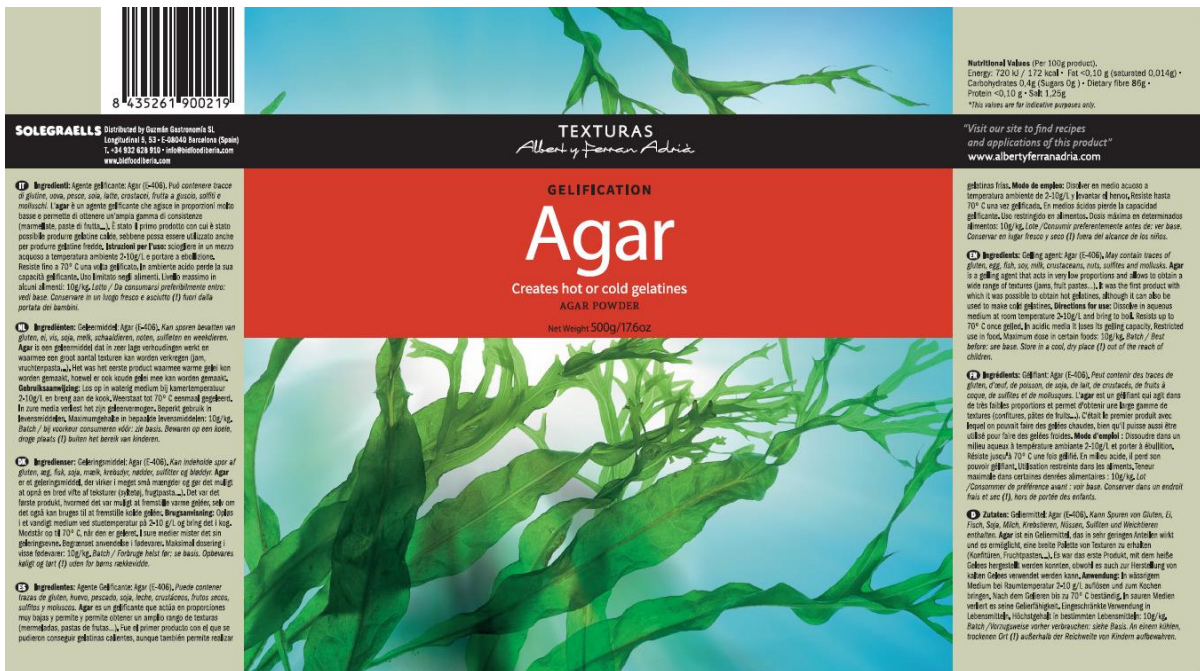
Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

13. PRODUCT CLASSIFICATION:

EC No	232-658-1
CAS No	9002-18-0
E No	E 406

14. PRODUCT CLASSIFICATION:



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TEXTURAS
Albert y Ferran Adrià

GELIFICATION
Agar
Creates hot or cold gels
AGAR POWDER
Net Weight 500g/17.6oz

Nutritional Values (Per 100g product)
Energy: 720 kJ / 172 kcal • Fat <0.10 g (saturated 0.01g) •
Carbohydrates: 0g (Agar) • Dietary fibre: 80g •
Protein <0.10 g • Salt: 1.25g
*This values are for indicative purposes only.

Ingredients: Agente gelificante Agar (E-406). Può contenere tracce di gelatina, uova, piselli, olio, sale, emulsionanti, farina di grano duro e melliccio. L'agar è un agente gelificante che agisce in proporzioni molto basse e permette di ottenere un'ampia gamma di consistenze (marmellate, paste di frutta...). È stato il primo prodotto con cui è stato possibile produrre gelatine calde, sebbene possa essere utilizzato anche per produrre gelatine fredde. **Indicazioni per l'uso:** sciogliere in un mezzo liquido a temperatura ambiente 2-10g/l e portare a ebollizione, lasciare fino a 70° C una volta gelificato. In ambiente acido perde la sua capacità gelificante. Una volta raffreddato il prodotto si trasforma in alcuni alimenti: 10g/kg, latte / Da consumarsi preferibilmente entro: vedi base. Conservare in un luogo fresco e asciutto (1) fuori dalla portata dei bambini.

Ingredients: Geleringsmiddel Agar (E-406). Kan opvatten bevratt gelatine, egg, fisk, soja, melk, schimmel, vetein, sulfiter og vevestofers. Agar is een geleermiddel dat in zeer lage verhoudingen werkt en waarmee een groot aantal texturen kan worden bereid (jam, vruchtenpaste...). Het was het eerste product waarmee warme gelé kon worden gemaakt, hoewel er ook koude gelé men kan worden gemaakt. **Gebruiksaanwijzing:** Los op in vloeistof medium (1-10g/l) en breng aan de kook. Voerstaat tot 70° C eenmaal geproeft. De zure media verliest het zijn geleermiddel. **Beperkt gebruik in bereidingen.** Naarmate de in bepaalde bereidingen: 10g/kg, batch / Bij vloeistof consumeren vóór de basis. Bewaren op een koele, droge plaats (1) buiten het bereik van kinderen.

Ingredients: Geleringsmittel Agar (E-406). Kann insbesondere opvatt gelatine, egg, fisk, soja, melk, krebstoffer, sulfiter og vevestofers. Agar is ein geleermiddel, das in sehr geringen Anteilen wirkt und es ermöglicht, eine breite Palette von Texturen zu erhalten (Konfitüren, Fruchtpasten...). Es war das erste Produkt, mit dem heiße Gèles hergestellt werden konnten, obwohl es auch zur Herstellung von kaltem Gèles verwendet werden kann. **Anwendung:** In wässrigem Medium bei Raumtemperatur 2-10 g/l auflösen und zum Kochen bringen. Nach dem Erhitzen bis zu 70° C verwenden. In sauren Medien verliert es seine Gelerfähigkeit. In bestimmten Lebensmittel: 10g/kg, Batch / Verwendung vorher verschauen. siehe Basis. In einem kühlen, trockenen Ort (1) außerhalb der Reichweite von Kindern aufbewahren.

Ingredients: Gelificante Agente (E-406). Kann Säuuren von Gutes, Ei, Fisch, Soja, Milch, Krebstoffen, Nüssen, Sulfiten und Weizenstreu enthalten. Agar ist ein Geliermittel, das in sehr geringen Anteilen wirkt und es ermöglicht, eine breite Palette von Texturen zu erhalten (Konfitüren, Fruchtpasten...). Es war das erste Produkt, mit dem heiße Gèles hergestellt werden konnten, obwohl es auch zur Herstellung von kaltem Gèles verwendet werden kann. **Anwendung:** In wässrigem Medium bei Raumtemperatur 2-10 g/l auflösen und zum Kochen bringen. Nach dem Erhitzen bis zu 70° C verwenden. In sauren Medien verliert es seine Gelerfähigkeit. In bestimmten Lebensmittel: 10g/kg, Batch / Verwendung vorher verschauen. siehe Basis. In einem kühlen, trockenen Ort (1) außerhalb der Reichweite von Kindern aufbewahren.

Based on: Product information of the manufacturer.

Review date: 18 December, 2023

Revision number: 10

Revised by:
Quality Manager
Bidfood Iberia

Approved by:
Quality Manager
Bidfood Iberia