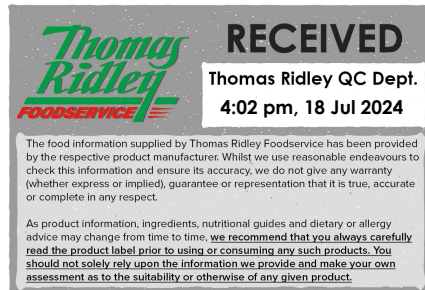




AGAR



1. GENERAL INFORMATION:

Product code: 512202019

EAN (Product): 8435553851151

EAN (Box):

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): 130g/4,58oz

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: 8435553851151

GTIN-14 code:

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

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

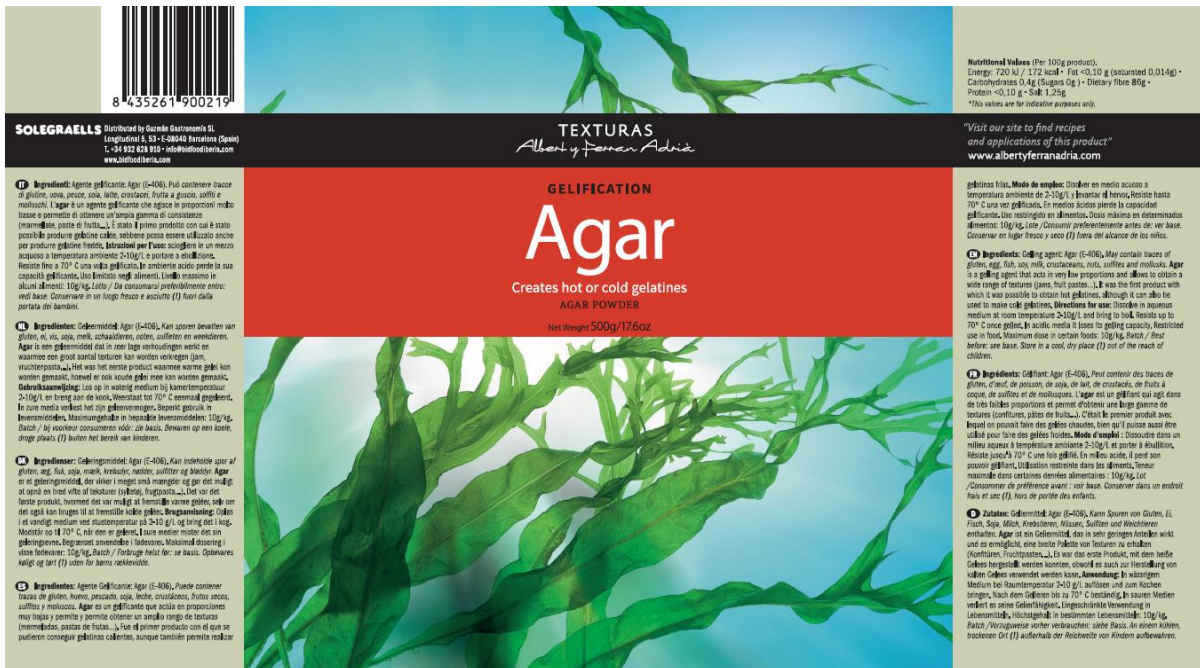
Non-ionized product: according to directive 1992/2/EC and subsequent modifications.

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 gelatines
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: 0.0g (Sugars 0g) • Dietary fibre: 0g •
Protein <0.10 g • Salt: 1.25g
*This values are for indicative purposes only.

"Visit our site to find recipes
and applications of this product"
www.albertyferanadria.com

Ingredientes: Agente gelificante Agar (E-406). Può contenere tracce di gelatina, uova, piselli, olio, latte, cruschiato, mais, soia e derivati e mellicola. 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 gelificata. In ambiente acido perde la sua capacità gelificante. Una volta negli alimenti. Usare in base a: Conservare in un luogo fresco e asciutto (1) fuori dalla portata dei bambini.

Ingredientes: Gelatificante Agar (E-406). Kan sporen bevatten van gelatine, eier, soja, melk, schuifolie, mais, sojabonen en afgeleiden. Agar is een gelatificante dat in zeer lage verhoudingen werkt en waarmee een groot aantal texturen kan worden bereid (jams, vruchtensauzen, etc.). Het was het eerste product waarmee warme gelatine kon worden gemaakt, hoewel het ook koude gelatine kan worden gemaakt. **Gebruiksaanwijzing:** Los op in vloeistof medium (2-10g/l) en breng aan de kook. Weerstaat tot 70° C eenmaal opgekoeld. In zure media verliest het zijn gelatinerende, behoudt gebruik in levensmiddelen. Naarmate de zuurgraad toeneemt (1g/lg, batch / bij voedsel consumeren vóór de basis. Bewaren op een koele, droge plaats (1) buiten het bereik van kinderen.

Ingredientes: Gelatificante Agar (E-406). Kan indeholdt spor af gelatine, egg, fisk, soja, melk, krebstoffer, mais, sojafolje og mellem. Agar er et gellingsmiddel, der tillader meget små mængder og gør det muligt at opnå en bred vifte af teksturer (sylter, frugtdele...). Det var det første produkt, hvorved det var muligt at fremstille varme gelatine, selv om det også kan bruges til at fremstille kolde gelatine. **Brugsanvisning:** Løses i et vandigt medium ved stuetemperatur på 2-10 g/l og bring det i kog. Modstår til 70° C når det er gelligt. I sure medier mister det sin gellingsegenskaber. Opbevar i et køligt, tørt miljø. (1) Holdes væk fra børns rækkevidde.

Ingredientes: Agente Gelificante Agar (E-406). Puede contener trazas de gelatina, huevos, soja, leche, cruschato, frutos secos, aceites y mellicolas. Agar es un gelificante que actúa en proporciones muy bajas y permite la permito obtener un amplio rango de texturas (mermeladas, pastas de frutas...). Fue el primer producto con el que se pudieron conseguir gelatinas calientes, aunque también permite realizar

gelines frías. Modo de empleo: Disolver en medio líquido a temperatura ambiente de 2-10g/l y llevar a ebullición, llevar hasta 70° C una vez gelificada. En medios ácidos pierde la capacidad gelificante. Una vez resque en alimentos. Devo minima es conservados alimentos: 10g/lg, lote / Conservar preferentemente antes de ver base. Conservar en lugar fresco y seco (1) fuera del alcance de los niños.

Ingredientes: Gellig Agent Agar (E-406). May contain traces of gelatin, egg, fish, soy, milk, crustaceans, nuts, soya and mellicola. Agar is a gelling agent that acts in very low proportions and allows to obtain a wide range of textures (jams, fruit pastes...). It was the first product with which it was possible to obtain hot gelatines, although it can also be used to make cold gelatines. **Directions for use:** Dissolve in aqueous medium at room temperature 2-10g/L and bring to boil. Results up to 70° C once gelled. In acidic media it loses its gelling capacity. Restricted use in food. Maximum dose in certain foods: 10g/kg batch / before use base. Store in a cool, dry place (1) out of the reach of children.

Ingredientes: Gelliant Agar (E-406). Peut contenir des traces de gélatine, d'œuf, de poisson, de soja, de lait, de crustacés, de fruits à coque, de noix et de méllicoles. L'agar est un gellifiant qui agit dans de très faibles proportions et permet d'obtenir une large gamme de textures (confitures, pâtes de fruits...). C'était le premier produit avec lequel on pouvait faire des gelatines chaudes, bien qu'il puisse aussi être utilisé pour faire des gelatines froides. **Mode d'emploi:** Dissoudre dans un milieu aqueux à température ambiante 2-10g/l, et porter à ébullition, laisser jusqu'à 70° C une fois gellifié. En milieu acide, il perd son pouvoir gellifiant. Utilisation restreinte dans les aliments. Tenir maximum dans certaines denrées alimentaires : 10g/kg, lot / Consommer de préférence avant l'usage de base. Conserver dans un endroit frais et sec (1), hors de portée des enfants.

Zutaten: Gelatifikator Agar (E-406). Kann Spuren von Gelatine, Ei, Fisch, Soja, Milch, Krebstoffen, Nüssen, Soßen und Weizenkleien enthalten. Agar ist ein Gelatifikator, der 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 Gelatine hergestellt werden konnten, obwohl es auch zur Herstellung von kalten Gelatines verwendet werden kann. **Anwendung:** In wässrigem Medium bei Raumtemperatur 2-10 g/l auflösen und zum Kochen bringen. Nach dem Gellieren bis zu 70° C einwirken. In sauren Medien verliert es seine Gellfähigkeit. In bestimmten Lebensmittel: 10g/kg, Batch / Vorzugsweise vorher verbrauchen. siehe Basis. An 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