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## Agar Agar Powder Specification

**E No:**E406

**CAS No:**9002-18-0

**Einecs No:**232-658-1

**HS Code:**1302310000

**Specification:**

Agar agar Powder Gel strength 700 g/cm<sup>2</sup>

Agar agar Powder Gel strength 800 g/cm<sup>2</sup>

Agar agar Powder Gel strength 900 g/cm<sup>2</sup>

Agar agar Powder Gel strength 1000 g/cm<sup>2</sup>

Agar agar Powder Gel strength 1200 g/cm<sup>2</sup>

Agar agar Strip Gel strength 450 g/cm<sup>2</sup>

**Packaging:** 20 or 25 kg

**Place of origin:** China

**Certificate:** Haccp, Kosher, Hala, ISO

**Payment terms:** T/T or L/C


**Qty in 20' FCL:**15 Ton

**Port of dispaich:** Shanghai

**Applications:** Agar Agar is a natural macromolecule polysaccharide product extracted from seaweeds such as porphyra and Gracilaria etc. and refined by scientific methods. It is composed of Agarose and Agaropectin. Agar Agar is usually white or tiny yellow, free of smell or having light characteristic smell. It can't dissolve in cold water but can easily dissolve in boiling water and dissolve slowly in hot water.

Food grade Agar Agar is used as a thickener, coagulant, suspending agent, emulsifier, stabilizer, preservative. Agar agar is rich in dietary fiber, high protein, low in calories, with detoxifies, purging fire, relax, lowering blood pressure, blood sugar and anti-cancer effect.

Agar agar for the manufacture of capsules and orange drinks, jelly, ice cream, cakes, candy, canned food, meat, rice pudding, white fungus, bird's nest soup food, cold food.


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<b>Agar Agar Powder</b>	
<b>Item</b>	<b>Specifications</b>
Appearance	White to light yellow
Gel Strength (Gr/cm <sup>2</sup> )	700-1300 g/cm <sup>2</sup>
Loss on drying	<=11%
Hot water insoluble	<=1%
Starch assay( add two drops of iodine solution)	no blue color appearance
Ash	<=3.0%
Residue after burning	5.0% max.
Water Absorbent	75ml max.
Sieve residue (sieve-60)	95% passed
Melting temperature	≥ 80°C
Gelatinization temperature	≥ 30 °C
<b>Heavy metal</b>	
Arsenic(As)	<0.0001%
Lead (Pb)	<0.004%

We're Agar Agar **Manufacturers, Suppliers and Wholesalers** in China. Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

Website: <https://www.foodsweeteners.com/products/agar-agar/>

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