

GELAGAR TYPE HDS 1.0

agar agar powder E-406

According to EU 231/2012

PRODUCT DESCRIPTION

Physical - Chemical data

COLOR	white to light cream powder
ODOR - TASTE	odor - tasteless powder
HUMIDITY	< 15%
ASHES	< 6,5%
STARCH	N.D.
GELATINE AND OTHER PROTEINS	N.D.
pH (10% in suspension)	6,0-8,0
PARTICLE SIZE	<10% over 80 mesh sieve
GEL STRENGTH	≥ 1000
(CK2 B&V test 1.5% w/w Nikkan Kobe test, 20°C, 10s)	
VALENTI TEST (indicative)	≥ 2000
Gelling time at temperature 55°C	3 minutes
GELLING TEMPERATURE	36 ± 2°C
MELTING TEMPERATURE	85 ± 5°C
HEAVY METALS (as Pb)	< 20 mg/Kg
Pb	< 5 mg/kg
Hg	< 1 mg/kg
As	< 3 mg/kg
Cd	< 1 mg/kg
Cr	< 2 mg/kg

Microbiological Data

TOTAL PLATE COUNT	< 5.000 ufc/g
MOULDS&YEASTS	< 300 ufc/g
SALMONELLA spp.	absent in 5 g
E. coli	absent in 5 g

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Some of above-mentioned data result from analysis of representative samples of product.

B & V can't guarantee that every batch will be tested for all above-mentioned parameters.

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