



"The Agar Company"

Hydrocolloids & food stabilizers

agar flakes

E-406 - agar agar flakes
according to EC 231/2012

PRODUCT DESCRIPTION

Physical - Chemical Data

| | |
|---|--------------------------|
| COLOR | off white to cream |
| ODOUR - TASTE | odour - tasteless powder |
| HUMIDITY | < 12% |
| ASHES | < 3,5% |
| FOREIGN INSOLUBLE MATTER | < 1 % |
| STARCH | N.D. |
| GELATINE AND OTHER PROTEINS | N.D. |
| PH (10% suspension) | 5,0-7,5 |
| PARTICLE SIZE | flakes different size |
| GEL STRENGHT | 600 to 1200 gr/cm2 |
| (boiling solution 1,5% w/w for all the necessary time to completely dissolve and activate the agar flakes, solution cooled down at 20°C for 24 hours and tested with electronic texture meter Mecmesin plunger 1 cm2) | |
| VISCOSITY @ 60°C | 10 - 60 cps |
| GELLING TEMPERATURE | 35 ±5 °C |
| MELTING TEMPERATURE | 85 ±5 °C |
| HEAVY METALS (as Pb) | |
| Pb | < 1 mg/kg |
| Hg | < 0,2 mg/kg |
| As | < 1,5 mg/kg |
| Cd | < 1 mg/kg |

Microbiological data

| | |
|-------------------|---------------|
| TOTAL PLATE COUNT | < 5.000 ufc/g |
| MOULDS&YEASTS | < 100 ufc/g |
| SALMONELLA spp. | absent in 5 g |
| E. coli | absent in 5 g |

Shelf life:36 months
Rev 1 dated 08.04.2020

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.