

Gelagar UR 900

E-406 - food grade agar agar powder

According to EU 231/2012

PRODUCT DESCRIPTION

Physical - Chemical Data

COLOR	cream yellowish cream powder
ODOUR - TASTE	odour - tasteless powder
HUMIDITY	< 15%
ASHES	< 3,5%
ACID INSOLUBLE ASHES	< 0,5 %
pH	5,0-7,0
STARCH	N.D.
GELATINE AND OTHER PROTEINS	N.D.
PARTICLE SIZE	< 10% over 80 mesh sieve
GEL STRENGTH (gr/cm ²)	≥ 900
(solution 1,5% AFTER BOILING 5 MINUTES; @ 20°C MECMESIN)	
VISCOSITY	10-40 cps
GELLING TEMPERATURE	35±5°C
HEAVY METALS (as Pb)	
Pb	< 5 mg/kg
Hg	< 1 mg/kg
As	< 3 mg/kg
Cd	< 1 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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Sede Legale: B.&V. srl, Borgo Regale 15 - 43121 Parma (Italy) - Cap. Soc. 1.800.000 € i.v. - R.E.A. PR 143801 - Reg. Impr. Parma 11095

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