

Product: Agar Powder 900

E-No.	406
Art.-No.	12203
Definition	Agar is a hydrophilic colloidal polysaccharide consisting mainly of galactose units with regular alternation of L and D isomeric forms
Origin	Italy

Specification Parameters
Sensory Description

Appearance	Light cream powder
Odour and Taste	Neutral / Tasteless

Chemical / Physical data

Loss on drying %	Max	15.0
Ash % (based on dry matter)	Max	6.5
Acid Insoluble Ashes %	Max	0.5
Starch		Not Detected
Gelatine and Other Proteins		Not Detected
pH - value (10 % suspension)	Approx	6.0 – 7.0
Particle size (mesh)	Max	60 – 100
Gel strength g/cm ² (boiling 5 minutes minimum, solution 1,5 %, 20 °C-nikkan kobe)	Min	900
Viscosity cps	Approx	20.0 – 40.0
Gelling Temperature °C	Approx	35.0°C ± 5.0°C
Melting Temperature °C	Approx	88.0°C ± 3.0°C
Gelling point °C	Approx	30.0 – 40.0
Solubility		Insoluble in cold water Soluble in boiling water
Arsenic ppm	Max	3.0
Lead ppm	Max	5.0
Mercury ppm	Max	1.0
Cadmium ppm	Max	1.0

Microbiological data

Total Plate Count cfu/g	Max	5 000
Yeast and Mould cfu/g	Max	300
E. coli /5g		Negative
Salmonella /5g		Negative

Packing	25kg bag with inner PE liner
Shelf life	36 months after production date under recommended conditions
Storage	Away from direct sunlight, sealed packaging, at 5-30°C, max. 65% RH

The material complies with the requirements of the Food Chemical Codex (FCC), the EU Regulation 231/2012 listed with the specifications set out in Annexes II and III to Regulation (EC) No 1333/2008 on food additives and Regulation (EC) No 1831/2003 on additives for use in animal nutrition. All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use.

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Declaration of the Allergenic Potential Component

Agar Powder 900

	Contained or added			Used in the production site, during transport, in the warehouse			Cross-contamination	
	No	Yes	If yes, specify name	No	Yes	If yes, specify name	No	Yes
1. Ingredients with allergenic potential acc. to Regulation (EU) No 1169/2011								
1.1 Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.2 Crustaceans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.3 Eggs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.4 Fish and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.5 Peanuts and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.6 Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.7 Milk and products thereof (including Lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.8 Shell fruits and products thereof: nuts i.e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.9 Celery and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.10 Mustard and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.11 Sesame seeds and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO ₂	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.13 Lupin and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.14 Molluscs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2. Other ingredients	No	Yes	If yes, specify name	No	Yes	If yes, specify name	No	Yes
2.1 Maize and maize products	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.2 Seeds and their products, i.e., rapeseed, cottonseed, poppy and sunflower seed	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.3 Other shell fruits i.e., nuts, not mentioned under 1.5. and 1.8.	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.4 Natural vanilla	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.5 Artificial vanillin	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.6 Contains a source of phenylalanine	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.7 Food colours	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.8 Flavours	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.9 Additives	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>

Nutritional Values	Per 100 g
Energy KJ	698
Energy Kcal	174
Carbohydrates g	<0.1
of which total sugars g	<0.1
Fibre g	86.4
Fats (total) g	<0.1
of which saturated fats g	<0.1
of which mono-unsaturated fats g	0
of which poly-unsaturated fats g	0
Trans fatty acids g	0
Protein g	0.4
Cholesterol mg	0
Sodium mg	177.5
Potassium Content mg	20

All information is subject to the usual fluctuations in natural products.

NON-GMO Statement

We herewith confirm, that above mentioned product is not produced of GMO's nor does it contain or consist GMO's. In the whole manufacturing process, no raw materials are used that have to be labelled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore, we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labelling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

Packaging Statement

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.

