**AGAR AGAR QILIN AA2**

**Food Thickener Coagulator Stabilizer**

**TDS**

**Description**: Agar agar is one kind high molecular polysaccharide with galactose as the main component, can be dissolved in hot water to form a gel. Agar agar is scientific abstracted from Indonesia and Chinese red algae, with its advantages of stable gel strength, low viscosity, high transparency.,etc, it can be common used in food industry as the thickener, stabilizer, coagulator,suspending agent and so on.

Application Recommendations:

-- Thickener:dairy and icy such products that need to be thickened.

-- Coagulator: confectionery,can,jelly and any other products that need to be solidified.

-- Stabilizer: jelly, bakery, frozen and sugar products.,etc. -- Suspending agent: beverage products and so on.

**HQG Product Spec**.: Agar agar 900 gs

**Raw Material**: Indonesian & Chinese Seaweeds

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| Product Name | Agar Agar Powder |
| Product State | Pale yellow to white powder |
| Moisture (%) | ≤12 |
| Ash (%) | ≤5 |
| Starch Test | Passed Test |
| Water Insoluble Matter (%) | ≤1 |
| Gel Strength (1.5%, g/cm²) | ≥900 |
| PH | 6.0~7.0 |
| Lead (mg/kg) | ≤3 |
| Arsenic (mg/kg) | ≤3 |
| Total Plate Count (cfu/g) | ≤5000 |
| Yeast and mould (cfu/g) | ≤300 |
| Coliform （MPN/g） | ＜3 |
| /25g Salmonella | Absent in 10g |

**Standard Basis**: GB1886.239-2016

**Shelf Life**: 24 months.

**Store Conditions**: Store in a dry and cool place.

**Package Material**: 25kg/bag, outer:plastic woven bags; inner: two PE bags.