Cuisine Tech

57618 - Agar Agar Gelifier Powder Vegan Kosher

A gelatinous substance derived from red algae Used in hot flat icings at 0.2%. For doughnut glazes, higher levels, typically .5% to 1.0% are used to prevent crystallization of sugar, reducing the tendency of the glaze to chip, crack, or weep. Used in jelly candies, marshmallow from 0.3% to 1.8% to give desired structural effects. Stabilizes meringue mixtures Typical dosage: 0.2...



MARKETING

Derived from red algae, vegan alternative to gelatin can help amplify your desserts. Typical dosage is 0.2 -1.0 % of your recipes weight. Can be added to marshmallows, donut glazes, candies or jellies to prevent crystallization and give desired texture.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
CT1019	00837775002867	1/1 LB

Brand	Brand Owner	GPC Description
Cuisine Tech	Paris Gourmet	Baking/Cooking Supplies (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
1.25 LBR	1 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.5 INH	6.5 INH	8 INH	0.38 FTQ	11x08	475 Days	60 FAH / 77 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

5 Servings per container

Serving Size **100.0 GR**

Amount Per Serving

Calories **340**

	% Daily Value*
Total Fat 0 g	**0%**
Saturated Fat 0 g	**0%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 487 mg	**21%**
Total Carbohydrates 85 g	**28%**
Dietary Fiber 85 g	**304%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Dry and cool (68-72ºF, 20-22ºC)---UNIT UPC: 837775002867---

ALLERGENS

C *= 'Contains' ;* ***MC*** *= 'May Contain' ;* ***N*** *= 'Free From' ;* ***UN*** *= 'Undeclared' ;* ***INII*** *= 'Intentionally nor Inherently Included';* ***50*** *= 'Derived from Ingredients' ;* ***60*** *= 'Not Derived From Ingredients' ;* ***NI*** *= 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

100 mesh Gracalaria Agar

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PREPARATION & COOKING SUGGESTIONS

Requires boiling for 5 minutes to fully hydrate. Forms higher strength gels than gelatine. The coarse mesh helps in dispersion properties. Forms perceptible gels with as little as 0.04% concentrations although typically used at much higher levels. Gels exhibit hysteresis lag useful in many applications.Solubility at 180ºF (82ºC).

SERVING SUGGESTIONS

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MORE INFORMATION