

# 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.

## Nutrition Facts

5 Servings per container

**Serving Size** 100.0 GR

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**Amount Per Serving**

**Calories** **340**

% Daily Value\*

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**Total Fat** 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

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**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

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Vitamin D 0 mcg 0%

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Calcium 0 mg 0%

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Iron 0 mg 0%

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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.

## 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	TlxHI	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		

## HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)---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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - 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 180°F (82°C).

### SERVING SUGGESTIONS

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### MORE INFORMATION