INDUSTRIAL AGAR

CAT Nº:1804 Agars

PREPARATION

Agar is a natural hydrocolloid extracted from several species of red algae, mainly the *Gelidium*, *Gracilaria* and *Pterocladia* types. The marked application increase in the use of agar within the food industry (for example, tin can produce, sweets, pastries, ice creams, etc) is widely spread because of its properties as a dispersing, stabilizing, thickening and gelling agent. It is widely used as a replacement of pectin and being a vegetable gelatin of marine origin, it is the perfect substitute for animal gelatin, having ten times more jellification power. Other applications can be in the use of techniques for the micro propagation of plants.

CHEMICAL CHARACTERISTICS

Appearance	White cream powder
Moisture	Less than 8%
Ashes	≤ 5%
Gel strength (1.5%, Nikan)	≤ 850 g/cm2
pH (1 .5%) before autoclaving	6.0-7.5
pH (1.5%) after autoclaving	6.0-7.5
Melting point (1.5%)	85 - 90°C
Gelling point (1.5%)	34 - 38°C
Colorimetry (absorbance) 450 mm	≤ 0.400
Particle size	95 % Over sieve 60

STORAGE

Once opened keep powdered medium closed to avoid hydration.

The dehydrated Industrial Agar should be homogeneous, free flowing and beige in color. If there are any changes physically, discard the product.

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