

Technical Data Sheet

Product Name	Agar-Agar
Synonyms	gum agar; agar
CAS No	9002-18-0
Molecular Structure	H OH H O
Specification	Gel Strength: 850-1200g/cm2 min. Mesh: 80-100 Loss on drying:15%max Residue after burning 5.0%max Total ash:3%max Heavy metals (Pb) 0.004%max Moisture: 10% max. Hot water insoluble 1.0%max As: 1ppm max.
Application	Used as a texturizing agent, emulsifier, stabilizing agent and thickener in ice cream, sherbets, jellies, soups, sauces, canned soups, and canned meat & fish. It is used as a clarifying agent in winemaking and brewing, to fill the pores in cloth and paper manufacturing ('sizing'), as a medium for growing bacteria; in dentistry and cosmetics; film and adhesives.
Hazard Class	Non-dangerous goods
Packing	In 20kgs net carton
Quantity /20'FCL	TARRESTATION