

item 1441045	Agar Agar powder		
size 6,00 x 60,00 G	ID BIO	certification body ABCERT	
country of origin: MA	customs origin: MA		
EAN carton 4006040201908	EAN piece 4006040201915		
gross weight 1,069 KG	tare weight gross	0,169 KG	
net weight 0,360 KG	tare weight net	0,060 KG	
carton size in CM	unit size in CM		
L:17,50 W:12,50 H: 9,50	L:5,60	W:5,60	H:8,00
layer/ pallet			
L:36 P:288			

additional product data

product group: secondary placement :
 replacement for:
 available from:
 languages on the label: DE/IT
 country of origin: MA
 customs tariff code: 13023100

pallet weight (loading device included) 327,980 KG unit weight of packaging 0,109 KG
 pallet height (loading device included) 98,400 CM unit weight of packaging 0,055 KG

INGREDIENTS

agar agar* ,
 * = organic cultivation ** = biodynamic cultivation

shelf life (wholesaler): 360 Days

nutritional regimen information vegan: yes no raw food: yes no

Production

Agar Agar is harvested by divers who cut the algae directly at the sea floor. Once harvested, the algae are dried in the sun and stored in bales for up to several years. For further processing, the algae are washed and extracted in hot water. When refrigerated the extract gels. Through mechanical pressure and boiling the extract is further concentrated. The resulting powder is ground and filled into jars.

Product Information

Gelling agent and thickener made only from vegetables. Use sparingly, perfect alternative to animal gelatin. 1 Tsp (2 g) is equivalent to about 5 gelatin leaves.

Usage

for thickening of soups, the preparation of pies, creams, cake glaze and for Asian dishes

Particularities

Gelling agent for substitution of gelatine, gluten-free

Packaging

Glass, white with lid

Storage

Please store in a dry place.

Recipe

Use 1 tsp for 1/2 l of liquid or for 500 g fruit. For overthrowable pies or pudding completely dissolve 2 tsp agar agar in cold liquid and bring to a boil while stirring constantly. Fold in whipped cream when mixture begins to thicken.

Legal product designation

Agar Agar

nutritional features

nutritional features (per 100g) naturally varying!

per:	100g
Energy value kJ/kcal:	775/191
Fat:	0,30 g
Of which saturated fatty acids:	0,30 g
Carbohydrates:	10,00 g
Of which sugars:	0,50 g

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Fibres:	70,00 g
Protein:	2,00 g

NOTES