	TECHNICAL SHEET	REF : NAAC02
	ORGANIC AGAR-AGAR VEGETAL GELLING AGENT	**Version : 3** **Creation Date : 07/02/12** **Revision Date : 11/01/2016** **Page : 1/2**

COMMERCIAL BRAND: NATALI

LEGAL NAME: Agar-agar (algae extract)
Food additive code: E406

CUSTOMS CODE: 13 02 31 00 00

PRODUCT DESCRIPTION

Agar-agar is a natural vegetal gelling agent extracted from wild seaweeds (*Gelidium sesquipedale*).
Agar-agar is colorless and odorless mucilage used to texture salted or sweet dishes (aspic, terrine, dessert, cream, jelly…). Agar-Agar is the perfect substitute to traditional gelatin because it is 100% vegetal.
It can be also used in the preparation of jellified water or any other jellified liquid. Organic Agar-agar in 2x4g pouch is the perfect quantity for cooking recipes.

IMPLEMENTATION

Dilute the powder in cold liquid before boiling

- ✓ Agar-agar needs to be first dissolved in cold water or another cold liquid
- ✓ Mix this mixture with your preparation and boil it
- ✓ Poor into tins and let it cool down
- ✓ Remove from the tins and serve it cold

INGREDIENTS

Agar-agar* (seaweeds extract)

**Product from organic farming*

QUALITY COMMITMENTS

Certified product FR-BIO-01

No GMO and no ionization treatment in accordance with the CE 834/2007 regulation related to production and labeling of organic products.

CERTIFIÉ PAR FR-BIO-01 AGRICULTURE UE/NON-UE — CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

Origin of raw materials: France

Origin of the last transformation: France

PHYSICO-CHEMICAL PARAMETERS

Homogenous fine white powder
Insoluble in cold water, soluble in boiled water
Freezing force: equal or higher than 700 g/cm²
Grading (mesh 250 microns): 95% sleeper

High soluble fibers (90.4g/100g)
Low glycemic index

Fusion T°C : 85 – 89°C
Freezing T°C: 36 – 39°C
pH on solution/on freezing to 1.5% (glass electrode) : 6.0 – 9.0
Turbidity at 1.5% on solution (Turbidimeter HACH) : < to 150 NTU

PRESERVATION

Shelf date at production: **18 months**

Shelf date at delivery: **12 months** minimum after delivery

Room temperature storage in a dark place.

The information on the present form are provided for information purpose only and cannot establish a contractual commitment.
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E-mail : qualite@nature-aliments.com – www.nature-aliments.com

PACKAGING

Type	***Net Weight (SU)***	***Gross Weight (SU)***	***Barcode (Sales Unit)***	***Display*** *(lxWxH)*	***Box*** *(lxWxH)*	***Boxes/Layer*** *(lxWxH)*	***Layers/Pallet*** *(lxWxH)*
Sachet 110x120mm	2x4g	11g	3176800001824	x30 SU/display 120x120x110mm	12 displays/box 385x230x245mm	10 boxes/layer 800x1200x245mm	x5 layers 800x1200x1225mm
sachet 120x150mm	50g	54g	3176800001831	x15 SU/display 120x120x150mm	12 displays /box 392x310x250mm	9 boxes/layer 1000x1200x250mm	x5 layers 800x1200x1250mm
Doypack bag	500g	504g	3176800001848	-	10 SU/box 310x220x180mm	10 boxes/layer 800x1200x180mm	x5 layers 800x1200x900mm

NUTRITIONAL INFORMATION

For 100g of powder:

Energy: 95 KJ / 23 Kcal
Fats : <0.5g *saturated fats*: 0.1g
Carbohydrates: 4.6g *sugars*: <0.5g
Proteins: 1.1g
Salt: 1.5g

ALLERGENS

	Yes	No	Traces
Gluten		x	
Egg		x	
Fishes		x	
Shellfish		x	
Peanuts		x	
Soya		x	
Milk		x	
Nuts		x	
Celery		x	
Mustard		x	
Sesame		x	
Sulphites		x	
Lupin		x	
Mollusks		x	

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