

## 3628 – AGAR AGAR FOOD GRADE

REF NO: TBL/QA/SS/LC/3628	STANDARD SPECIFICATION FOR AGAR AGAR FOOD GRADE	Rev. No: 03
Issue No: 04		Review Date: 28/10/2024
Issue Date: 29/10/2021		Product code: 3628

### PRODUCT PROPERTIES

C.A.S Number	9002-18-0
Chemical Formula	NA
Formula weight	NA
Functional Uses	AGAR AGAR is used as gelling agent and Thickener, stabilizer and emulsifier.
Standard Packaging	100 gm, 500gm

### PHYSICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Appearance	Creamish yellow color free flowing powder.
Solubility (2% soln. at 90°C)	Soluble in hot water. Near to clear.

### CHEMICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
pH (2% Soln. at 25°C)	6.0 – 8.0
Loss on drying (at 105°C)	NMT – 20.0%
Melting Temp.	85 – 88°C
Gel Strength (1.5% Gel)	NLT – 400 gm/cm <sup>2</sup>
Lead (Pb)	NMT – 10 ppm
Arsenic (As)	NMT – 3 ppm

### MICROBIAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Total viable count	NMT – 10,000 cfu/gm
<i>Escherichia coli</i>	Nil
<i>Salmonella spp.</i>	Nil
<i>Staphylococcus aureus</i>	Negative
Yeast & Moulds	NMT – 100 cfu/gm



**NOTE:** Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

