

TBF 104 –AGAR AGAR POWDER (TYPE II)

REF NO: TBL/QA/SS/LC/TBF 104	STANDARD SPECIFICATION FOR AGAR AGAR POWDER (TYPE II)	Rev. No: 03
Issue No: 04		Review Date: 06/02/2025
Issue Date: 07/02/2022		Product code: TBF 104

PRODUCT PROPERTIES

C.A.S Number	NA
Chemical Formula	NA
Formula weight	NA
Functional Uses	Agar Agar Powder (Type II) is used as thickener, stabilizer, emulsifier and nutritional product.
Standard Packaging	25 Kg

PHYSICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Appearance	Yellowish to creamish colour free flowing powder
Solubility (2% soln. at 90°C)	Soluble in hot water, Near to clear
Clarity (1% Soln. at 121°C.)*	Near to clear, Light yellowish colour jelly liquid

CHEMICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
pH (2% Soln. at 25°C)	6.0 – 7.0
Loss on drying (at 105°C)	NMT – 18.0%
Acid Insoluble Ash	NMT – 0.5%
Gelling Temp.	42 – 44°C
Melting Temp.	85 – 88°C
Gel Strength (1.5% Gel)	NLT – 550 gm/cm ²
Starch Test/ Gelatin Test	Negative

MICROBIAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Total viable count	NMT – 10,000 cfu/gm.
<i>Escherichia coli</i>	Negative
<i>Salmonella spp.</i>	Negative
<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.

