

Agar agar powder

We purchase this from 'special ingredients'. It is a food product and, as such, does not have an MSDS, but the following information is available on it, from their website

Product Description

Our Agar Agar is a premium quality refined powder. Agar Agar is a versatile vegetarian gelling and thickening agent. Mainly used as a superior vegetarian alternative to gelatine.

Our Agar Agar provides odourless, colourless superior quality gels even at very low concentrations. It can be used to produce hard, brittle, transparent and neutral gels that resist acidic pH down to 3.5. Agar Agar gels melt in the mouth giving excellent flavour release. It becomes soluble at about 90-100°C and sets on cooling of the solution at around 38 – 45°C. Agar agar can be reheated up to 85°C without any melting. Due to this products gelling properties it is invaluable for modifying the structure of hot creams and mousse.

- Produce heat resistant gels and jellies that can withstand temperatures of 85°C .
- Produce strong, rigid gels that can be sliced.
- Use in a whipper gun to make light heat stable mousses.
- Use to improve jams and custards texture
- Add to fruit juice to produce heat stable purées.
- Create fluid gels for sauces.
- Use to thicken liquids.
- Add to water based icings to avoid the needs for refrigeration

How to use:

The dosage rates of Agar Agar are between 2-10g per 1kg of solution. To make a firm jelly / gel you will require approximately 7 – 10g.

Soak the Agar Agar in the liquid solution for 5-10 minutes, then gently bring to the boil stirring constantly until all of the Agar Agar is dissolved, heat the solution to approx 100°C. The solution will then set upon cooling at around 40 – 45°C.

The gelling abilities of Agar Agar are affected by the acidity or alkalinity of the ingredients. Acidic fruits require greater amounts. The Ph solubility of Agar Agar is: 4.5 – 9.0. If you have not used enough Agar Agar the solution can be boiled and more added to get the texture you require.

Storage Conditions:

Please store in dry, cool conditions and not in direct sunlight. Shelf life of 2 years.

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