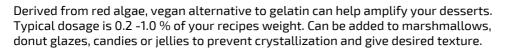


#### Cuisine Tech 57618 - Agar Agar Gelifier Powder Vegan Kos





Handling Suggestions

Dry and cool (68-72F, 20-22C) UNIT UPC: 837775002867

### Serving Suggestions

Used in hot flat icings, For doughnut glazes, are used to prevent crystallization of sugar, reducing the tendency of the glaze to chip, crack, or weep. Used in jelly candies, marshmallow to give desired structural effects. Stabilizes meringue mixtures.

## Prep & Cooking Suggestions

Requires boiling for 5 minutes to fully hydrate. Forms higher strength gels than gelatine. The coarse mesh helps in dispersion properties. Forms perceptible gels with as little as 0.04% concentrations although typically used at much higher levels. Gels exhibit hysteresis lag useful in many applications.

Solubility at 180F (82C).

# Product Specifications

			Manufacturer									
Cuisine Tech						Paris Gourmet						
UPC		MFG #	MFG #			GTIN		Pa	ick	Pack Desc.		
837775	837775002867		9 5	57618	008	37775002867		7		1/1 LB		
Gross Weight		Net Weight		Country of Origin		Kosher Ch		Ch	ild Nutrition			
1.25	1.25lb		1lb		United States		Yes					
Shipping Information												
Length	Width	Height	Volu	ume	TIxHI	Shelf L	lf Life St		Storage Temp From/To			
12.5in	6.5in	8in	0.3	8ft3	11x8	475da	475days		60°F / 77°F			





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Derived from red algae, vegan alternative to gelatin can help amplify your desserts. Typical dosage is 0.2 - 1.0 % of your recipes weight. Can be added to marshmallows, donut glazes, candies or jellies to prevent crystallization and give desired texture.

Nutrition Analysis - By Measure

Calories	340	Total Fat	Og	Sodium	487mg
Protein	0	Trans Fats	Og	Calcium	0mg
Total Carbohydrates…	85g	Saturated Fat	Og	Iron	0mg
Sugars	Og	Added Sugars	Og	Potassium	0mg
Dietary Fiber	85g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

### Additional Images



