



Cuisine Tech

57618 - Agar Agar Gelifier Powder Vegan Kos

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 Facts

Servings per Container 5  
Serving size 100.0g (100g)

Amount per serving  
Calories 340

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 487mg	21%
Total Carbohydrate 85g	28%
Dietary Fiber 85g	304%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

\* Benefits

A gelatinous substance derived from red algae Used in hot flat icings at 0.2%. For doughnut glazes, higher levels, typically .5% to 1.0% are used to prevent crystallization of sugar, reducing the tendency of the glaze to chip, crack, or weep. Used in jelly candies, marshmallow from 0.3% to 1.8% to give desired structural effects. Stabilizes meringue mixtures Typical dosage: 0.2-1.0% Can be used in replacement of gelatin, being mindful of dosage, can amplify your vegan or vegetarian pastries.

Ingredients

100 mesh Gracalaria Agar

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

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

Brand	Manufacturer
Cuisine Tech	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775002867	CT1019	57618	00837775002867		1/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1.25lb	1lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.5in	6.5in	8in	0.38ft3	11x8	475days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	340	Total Fat	0g	Sodium	487mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	85g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	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

