

# Technical data sheet

## Agar LS50 / 100021



Agar LS50 – Food Applications | FSSC 22000, Halal and Kosher certificated.

Agar LS50 is a free-flowing powder off white to yellowish, based on pure refined Agar. Agar is a natural polysaccharide extracted from various types of red seaweed (Rhodophyceae), mainly Gelidium and Gracilaria.

Agar LS50 is a food additive used as a Stabilizer and Texturizer in dairy and vegetal-based beverages.

### Features

- High suspension and stabilization power in dairy and vegetal beverages.
- Provides a light increase in viscosity that gives a nice mouthfeel.
- Functional by itself without adding any other substance.
- Low viscosity in hot solution.
- Resistant to homogenization, pasteurization and UHT treatments.
- Gelling capacity will be reduced as pH decreases and temperature increases hence the addition of acidic ingredients should be done below 80° C (176° F).

### Direction for use

Three steps to follow: dispersion, hydration and dissolution. Premix with dry ingredients. Disperse into water and heat above 85° C/ 185° F until complete dissolution under vigorous agitation.

### Composition

Agar (E-406). Standardized by addition of sugars (dextrose, sucrose or maltodextrin).

### Dosage

0,1 – 0,4%

The optimal dosage will depend on specific application and preferred texture.

### Purity Specifications EU (E-406)

Loss on drying	< 22%
Ash	< 6,5%
Acid-insoluble ash	< 0,5%
Insoluble matter	< 1%
Starch	Passes test
Gelatin	Passes test
Water absorption	< 75ml
Arsenic	< 3 ppm
Lead	< 5 ppm
Mercury	< 1 ppm
Cadmium	< 1 ppm
Total plate count	< 5000 cfu/gr
Yeast and moulds	< 300 cfu/gr
<i>Escherichia coli</i>	Absent/5gr
<i>Salmonella sp.</i>	Absent/5gr

### Storage

Must be stored in a cool and dry place at temperatures between 2 - 30° C (35,6 - 86° F). Keep away from strong odors.

### Shelf life

18 months under good storage conditions. Product quality should be re-evaluated prior to use if the “best before” date has been exceeded.

### Packaging

25 kg (55.1 lb) net carton boxes with inner PE liner. 20 kg (44,1 lb) net bags with inner PE liner

### Regulations

Complies with current identification and purity criteria according to EU Directives. Local food regulations compliance is responsibility of the user.

### Specifications

Gel Strength (1,50%, 20° C/ 68° F): <50 g/cm2

Due to the variety of industries served, products are sold without a warranty of any kind. The information contained herein is correct to the best of our knowledge and is presented in good faith but without guarantee or representation as to results. We suggest evaluating the performance of the product prior to use. Samples might not be representative of microbiological quality due to its manipulation. This Technical Datasheet supersedes and replaces any other previous one and all the specifications related to this product.