

AGAR AGAR

E406 – Gelling agent

GENERAL CHARACTERISTICS	
Physical aspects	White-cream powder
Organoleptic aspects	Odourless and tasteless
Origin	GRACILARIA : red algae, Rhodophycees family
Chemical status	Polygalactosid

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> ➤ Natural gelling agent used as a thickening and a stabilising agent. ➤ Gelling occurs after boiling and cooling. ➤ Thermoreversible at 92°C ➤ Give a hard, transparent and brittle gel, and unstable in presence of alcohol and in acidic environments. ➤ Apparition of syneresis during the storage. ➤ Unstable during the freezing and the defrosting. ➤ Ideal for the fabrication of hot jellies.
Applications	Food industry, biotechnology, pharmacy, chemistry, dental products and cosmetics

INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
Pressurised creams, low fat creams	0,5 à 1 g/Kg
Flavoured milk drinks	1 à 2 g/L
Light creams with long shelf life	2 à 5 g/Kg
Dairy products, sauces, soups	5 à 10 g/L
Cookies, pastries, ice creams Instant dessert mixes Fish based products Low fat products	5 à 10 g/Kg
Dairy specialities and confectionery	10 à 20 g/Kg
Dietetic products	20 à 40 g/Kg

REGULATORY LIMITS	
CATEGORIES OF FOODSTUFFS	MAXIMUM QUANTITY
03 Edible ices	Quantum Satis (Group I - Additives)
04 Fruit and vegetables	
04.2.1 Dried fruit and vegetables 04.2.2 Fruit and vegetables in vinegar, oil, or brine 04.2.4.1 Fruit and vegetable preparations excluding compote 04.2.5.4 Nuts butter and nut spreads 04.2.6 Processed potato products	Quantum Satis (Group I – Additives)
04.2.5.2 Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC 04.2.5.3 Other similar fruit or vegetable spreads	10 000 mg/kg Maximum added individually or in combination with E 400 - 404, E 406, E 407, E 410, E 412, E 415 et E 418.
05 Confectionery	
05.1 Cocoa and chocolate products as covered by Directive 2000/36/EC - only energy-reduced or with no added sugar 05.2 Other confectionery including breath refreshing microsweets - May not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or minicapsule to project the confectionery into the mouth 05.3 Chewing gum 05.4 Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 Fruit and vegetable preparations, excluding products covered by 5.4	Quantum Satis (Group I – Additives)
07 Bakery wares	
07.1 Bread and rolls except products in 7.1.1 Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven, salt and 7.1.2 Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek 07.2 Fine bakery wares	Quantum Satis (Group I - Additives)
16 Desserts excluding products covered in categories 1 Dairy products and analogues, 3 Edible ices and 4 Fruit and vegetables	Quantum Satis (Group I - Additives)
Non exhaustive list – Refer to regulation (EC) N° 1333/2008 on food additives of 16th December 2008 and amended versions.	

SPECIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	Max. 15 %
Dry extract	Max. 85 %
Ashes	Max. 6.5 % *
Gel strength	Min. 700 g/cm ²
Gelling point	37 °C ± 5 °C
<u>Heavy metals</u>	
Lead	Max. 5 ppm *
Mercury	Max. 1 ppm *
Arsenic	Max. 3 ppm *
Cadmium	Max. 1 ppm *
<u>Microbiological specifications</u>	
Total plate count	Max. 5000 cfu/g *
Yeasts and moulds	Max. 300 cfu/g *
Salmonella	Absence in 5 grams *
E.coli	Absence in 5 grams *
* In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9 th , 2012 and its modified versions.	

NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	167.8 kcal / 701.4 kJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	83.9 g
- Sugars	0 g
Dietary fibres	83.9 g
Proteins	0 g
Salt	0.25 g
Minerals	
- Sodium	100 mg
- Calcium	50 mg
- Potassium	20 mg
- Phosphorus	5 mg
- Magnesium	2 mg
- Iron	2 mg
- Niacin	0,2 mg
- Iodine	0,1 µg

ALLERGENS		
	Presence	Cross contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

REGULATORY DATA	
GMO	<i>Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.</i>
Ionization	<i>The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.</i>
Nanomaterials	<i>The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011.</i>
N° CAS / CE	9002-18-0 / 232-658-1

DIET		
	Suitable for	Certified
Halal	X	
Kasher	X	X
Vegetalian	X	
Vegetarian	X	

PACKAGING /STORAGE	
Packaging	150 g or 1 Kg net plastic tin. 20 Kg bags
Storage conditions	In a cool and dry place, in an air tight packaging
Shelf life	3 years in its original and unopened packaging

ARTICLE CODE 150g ⇒ 10038 1Kg ⇒ 130A 20Kgs ⇒ 131A

We reserve the right to modify this data according to the evolution of our products.

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