

CM 23,401 – AGARAGAR TYPE II

PRODUCT PROPERTIES

C.A.S Number	9002-18-0
Chemical Formula	NA
Formula weight	NA
Functional Uses	AGAR AGAR TYPE - II is used as gelling agent and Thickener, stabilizer and emulsifier.
Standard Packaging	100 gm, 500gm, 5kg and 25kg

PHYSICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Appearance	Yellowish to creamish color free flowing powder.
Solubility (2% soln. at 90°C)	Soluble in hot water. Near to clear.
Clarity (1% Soln. at 121°C)	Near to clear, light yellowish color jelly.

CHEMICAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
pH (2% Soln. at 25°C)	6.0 – 7.0
Loss on drying (at 105°C)	NMT – 18.0%
Acid Insoluble Ash	NMT – 0.5%
Gelling Temp.	42 – 44°C
Melting Temp.	85 – 88°C
Total Ash	NMT – 5.0%
Gel Strength (1.5% Gel)	NLT – gm/cm ²
Starch Test/ Gelatin Test	Negative

MICROBIAL PARAMETERS

PRODUCT PARAMETER	SPECIFICATION
Total viable count	NMT – 10,000 cfu/gm
Escherichia coli	Negative



Salmonella spp.	Negative
Staphylococcus aureus	Negative
Yeast & Moulds	NMT – 100 cfu/gm

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

