

Food Product Information Submitted: 30/11/2014

Food Product Information Data Sheet: Agar Agar (100g)



Product: Agar Agar (100g)
Brand: Special Ingredients
Country of origin: United Kingdom
GTIN: 5060341111785
Manufacturers Part Number: 5060341111785

Storage

- Store in a dry, cool place, away from direct sunlight in its original packaging.
- Ideally store in conditions between 5-20C.
- After opening: keeps for 6 months.
- Shelf life of 2 years.

Best Before End: Printed on Packaging

Manufacturer

Special Ingredients Ltd, Unit 42, Sheepbridge Business Centre,
Sheffield Road, Chesterfield, S41 9ED, United Kingdom

Returns Information

You have a legal right to change your mind about a purchase within 14 working days of receiving it - this is called your 'Right to Cancel'. However you must not have broken the seal of food products - you can't try a food, decide you don't like it and ask for your money back. But if the food tastes off or has been contaminated etc please contact us.

If you received the item more than 14 working days ago and you have a problem with it contact us and we will help.

For more information about returning products to us please go to the Advice Centre on our website where there is a section about 'Returns / Right to Cancel'.

About Our Product Information

We take great care to make sure that our food information is correct and up to date. However foods are constantly being reformulated, so ingredients, nutrition content, dietary information and allergens etc may change.

You should always read the product label and not rely solely on the information provided on our website.

At the top of this sheet you will see the date we last updated the information.

We are unable to accept liability for any incorrect information. This does not affect your statutory rights.

If you have any questions or would like some advice about an item then please call (02392 378700) or email us (customerservices@cateringandleisure.co.uk).

You are also welcome to contact the food manufacturer - their details are above.

Allergen Information

Food additive - do not consume in concentrated form.

Ingredients

Agar agar (E406).

Dietary Information

Gluten-Free GMO-Free Vegan Friendly

Usage Instructions

Use Agar at a concentration of 2-10g per kg of the solution. To make a firm jelly/gel you will require approximately 7-10g. Soak the Agar Agar in the liquid solution for 5-10 minutes, then gently bring to the boil stirring constantly until all of the Agar Agar is dissolved, heat the solution to 100C. The solution will then set upon cooling around 40 - 45C. The gelling abilities of Agar Agar are affected by the acidity or alkalinity of the ingredients. Acidic fruits require greater amounts of Agar Agar. The Ph Solubility of Agar Agar is: 4.5-9.0. If you have not used enough Agar Agar the solution can be boiled and more Agar Agar added to get the texture you require.