



Wholesome starts with Hoosier

PRODUCT SPECIFICATION

Agar Agar Powder (25lb)

Item #: HHF995

Physical & Chemical Data		
Attribute		Specification
Humidity		< 15%
Ashes		< 3.5%
Insoluble Matters		< 0,5 %
Foreign Matter		< 1,0 %
pH (10% in suspension)		5.0 - 8.0
Mesh		Max 10% over 80 mesh sieve
Gel Strength (gr/cm2)		≥ 800 at 20° C
Boiling 5 Minute Min. Solution		1,5% Mecmesin Instrument
Viscosity		between 10 and 40 cps
Gelling Point		36° - 43° C
Melting Point		90° - 95° C
Cadmium		<1 ppm
Lead		<5 ppm
Mercury		<1 ppm
Arsenic		<3 ppm

Microbiological Analysis		
Attribute		Typical Result
Total Plate Count		< 5,000 ufc/g
Molds & Yeast		< 100 ufc/g
Salmonella spp.		absent in 25g
E. coli		absent in 5g

Specialty Analysis		
Attribute		Typical Result
Color		White cream powder
Odor		odor-tasteless powder

Ingredients	
Agar Agar Powder	

Country of Origin	
Italy	

Allergen Statement	
No Allergens present in Powder	
<i>Product is packed in a facility that also processes wheat, peanut, milk and soy products</i>	

Shelf Life	
Best if stored in cool (40°-70°F), dry conditions (<50% humidity). If conditions are met, shelf life can be 36 months or greater from the date of production. Please adhere to the Best By Date on the package.	

Date	
January 1st, 2024	

Prepared By	
Amy Verheyden	
VP of Operations and Food Safety	

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