SPI019X 08 March 2013 21 November 2023 87c89b5b44f442718f322877856b0d8d



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Agar-Agar 500g

Short Product Name: Agar-Agar

A standard grade agar stabiliser for food applications extracted from Gracilaria spp of seaweeds, Used as a gelling, thickening and stabilising agent. Forms firm and relatively heat stable gel structures in water, dairy systems and confectionery. Useful for gelling applications that require freedom from gelatin and carrageenan

Traded Unit GTIN: - Internal GTIN: 5060103911790 Supplier: Centaur Foods Ltd Suppliers Product Code: SPI019X

Reference Intake



Typical values per 100g : Energy 698kJ 174kcal

Nutritional Information

Typical Values	Per 100g
Energy	698kJ 174kCal
Carbohydrates	<0.5g
of which sugars	<0.5g
Fat	<0.5g
of which saturates	<0.1g
Fibre	86.4g
Protein	0.4g
Salt	4.52g

Allergy Information



Gluten Claim

Gluten content is less than 20ppm.

Allergen Statement This product contains no allergens

Ingredients

Agar-Agar 100%

Dietary Information

