

AGAR AGAR POWDER

DESCRIPTION: Agar Agar Powder is a vegetarian and gluten free substitute that thickens gelatins, custards, soups, and sauces.

INGREDIENTS: Agar Agar [Red Algae (sea weed)].

APPEARANCE: Off-white to light tan, free-flowing powder.

COUNTRY OF ORIGIN: Spain, China, Indonesia, or Chile; (processed in USA).

APPLICATIONS: This spice is intended for culinary use including cooking, baking, direct application, and food manufacturing.

The basic gelling recipe is 2 teaspoons of powder to 2 cups of liquid. Soak the Agar Agar in the liquid for about 10-15 min. Bring to boil and simmer stirring until the powder completely dissolves (about 5 minutes).

SHELF LIFE: Recheck after 12 months under optimum storage conditions. Best if used within 2 years.

STORAGE CONDITIONS: Store in a clean, dry, cool place; away from direct light.

QUALITY SYSTEMS: This product must be prepared in accordance with Federal Good Manufacturing Practices. The product shall conform to the provisions of the U.S. Foods, Drug and Cosmetic Act including the Food Additives Amendment to this act.

ALLERGENS: The manufacturing and packaging facilities handle nuts. This spice does not contain any known allergens or specific components, and is suitable for the following diets: Kosher, Vegetarian, Vegan, Lactose Free, & Gluten Free.

GMO DECLARATION: To the best of our knowledge, this spices are not bioengineered.

Nutrition Facts

About 12 servings per container

Serving size 1/2 tsp (1.5g)

Amount Per Serving

Calories 5

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 5mg 0%

Total Carbohydrate 1g 0%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 40mg 4%

Iron 0.3mg 2%

Potassium 17mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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The information contained in this Product Specification Sheet is presented as a guide only, and to the best of our knowledge represents typical properties.

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