

MOORAGAR TECHNICAL DATA SHEET

GRACILARIA TECHNICAL DATA SHEET

Effective 01-05-14

<u>PRODUCT</u>	Gracilaria	
<u>PRODUCT DESCRIPTION</u>	Gracilaria is a standardized blend of pure food grade agar-agar powder extracted from marine algae (seaweed) of the genus <i>Rhodophyceae</i> – <i>Gracilaria</i> type.	
<u>INGREDIENT STATEMENT</u>	Agar-Agar Powder	
<u>PHYSICAL FORM</u>	Free flowing fine mesh powder	
<u>COLOR/ODOR</u>	Off white to cream / Odorless	
<u>NUTRITIONAL</u>	See NLEA for 100 grams	
<u>CHEMICAL / PHYSICAL</u>	<u>AVERAGE</u>	<u>METHOD</u>
Moisture – Forced Air Oven	Max. 18%	FCC
Gel Strength (1.5% soln @ 20°C)	Minimum 850g/cm ²	Olivier Agarometer
pH (distilled water @ 25°C)	7.0 ± 0.5	AOAC 981.12
Total Ash (dry basis)	Max. 6.5%	AACC 8-01
Acid Insoluble Ash	Max. 0.5%	AOAC 4.0
<u>MICROBIOLOGICAL</u>		
Total Plate Count	less than 5000/g	AOAC 966.23
Yeast and Mold	less than 300/g	FDA-BAM, 7 th ed.
Total Coliform – 3 tube MPN	less than 10 MPN/g	AOAC 966.23
<i>E. coli</i> - 3 tube MPN	less than 10/g	AOAC 966.23
<i>Salmonella</i> / <i>Listeria</i>	Negative	FDA-BAM, 7 th ed.
<i>S. aureus</i> (C +ve)	Negative	FDA-BAM, 7 th ed.
<u>GMO STATUS</u>	Gracilaria is certified as being derived from identity preserved materials and have not been genetically modified during the manufacturing process.	
<u>ALLERGEN STATEMENT</u>	Gracilaria is a pure standardized agar containing none of the following materials: peanuts, tree nuts, dairy products, eggs, vegetable oils, soy, wheat, crustaceans, fish, mollusks, vegetable seeds, sulfites, FD&C colors.	
<u>COUNTRY OF ORIGIN</u>	Spain or Chile	
<u>KOSHER STATUS</u>	Kosher Overseers Association of America	
<u>CODE NUMBER</u>	Carton stamped with legible manufacturing code—Julian Date, year and batch number (eg. January 10, 2004 = 0104B1)	
<u>STORAGE STABILITY</u>	Minimum 2 years in sealed containers if stored in a dry location at ambient temperature.	
<u>GENERAL USE</u>	Used in the bakery industry at low concentrations (0.1-0.3%), agar imparts a unique gel structure to boiled icings, donut glazes and fruit filling. Used also in canned meats and fish.	

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