



Agar-agar en poudre 500g

Agar-Agar Pulver 500g

REF. SO37872

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Commercial Name	AGAR-AGAR EN POLS/EN POLVO
English Name	POWDERED AGAR-AGAR
Legal Description	POWDERED AGAR-AGAR
Code	58050115(500g)
SAP Code	37872
RGSEAA	31.01506/B

1. DESCRIPTION:

Carbohydrate, type of a red algae.

2. APPLICATIONS:

Properties: Slow gelling, thermo-reversible between 70-80°C. Firm, brittle and transparent texture.

Use: Mix with cold liquid and heat to boiling while stirring. Gelling is obtained when the mixture is cooled to less than 40°C.

Application: Any liquid elaboration.

Observations: Its differential characteristic is that gelling occurs at approximately 40°C, once gelled, it resists temperatures up to 70-80°C. This allows us not to have to heat all the liquid that we want to gel, thus maintaining the fresh flavor. This also allows other elements to be introduced into the formula before its complete gelling.

Optimal elaborations: Hard caviar / Hot gelatines ($\leq 90^\circ\text{C}$).

Other elaborations: Hot and cold jellies. Solid caviar, aspics, gratable gelatins.

See link: http://www.sosa.cat/videos_gastronomic.php?idv=58050115

3. COMPOSITION:

INGREDIENTS	ORIGINS
Gelling agent: Agar-agar (E406)	Morocco, China and Indonesia
Dextrose	Germany, Italy, France

4. DOSAGE RECOMMENDATION:

Dosage: 2-3 g/kg

15 g/kg maxim dosage.

Heated to 90 ° C and used immediately. Gelling 40°C.

It can heat many times as you need.

5. POPULATION OF USE:

At recommended doses, the product is suitable for the whole population and is for human consumption.

6. ORGANOLEPTIC PROPERTIES:

Taste and aroma: Neutral.

Appearance: White-beige fine powder





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7. PHYSICAL-CHEMICAL PROPERTIES:

HUMIDITY	<5%
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8. NUTRITIONAL VALUES approximate by 100g:

ENERGY	180 KCal 740 KJ
FAT	0 g
Saturated	0 g
CARBOHYDRATES	5 g
Sugars	5 g
PROTEIN	0 g
SALT	0.8 g
Sodium	
DIETARY FIBER	83g

9. MICROBIOLOGICAL PROPERTIES:

Mesophilic aerobic microorganisms (cfu/g)	10 ⁵
Enterobacters (cfu/g)	10
Coagulase positive Staphylococcus(cfu/g)	100
E. coli (cfu/g)	10
Salmonella spp. (cfu/25g)	Absent/25g
Listeria monocytogenes(cfu/25g)	Absent/25g

10. PACKAGING:

Pot of 500g. Cardboard box with 6 units.

Box of 20Kg.

PRODUCT CODE	EAN CODES		
	EAN 13 (PRODUCT)	EAN 14 (BOX)	EAN PALLET
58050115(500g)	8414933570028	18414933570025	28414933570022
58060115(20Kg)	8414933328087	18414933328084	28414933328081

*Packed in protective atmosphere

11. STORAGE:

Recommended keep at 15-25°C, in a dry place out of light, in original packaging until use and closed.

12. BEST BEFORE:

Use preferably within 24 months from production date.

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

Secondary shelf life

Once opened (secondary life) maintain ambient temperature. Secondary shelf life is the same than primary shelf life (before opening), provided that storage conditions are respected.



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13. LIST OF ALLERGENS:

TYPE	Present in the product		Present in the same line of production (traces in the product)		Present in the factory but not in the product	
	YES	NO	YES	NO	YES	NO
Cereals containing gluten or derivatives (wheat, rye, barley, oats, spelt, kamut or hybrid varieties)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and crustacean based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts and peanut based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Soy and soy based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and its derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fruits with a shell: almonds, hazelnuts, walnuts, cashew, pecans, pistachios, macadamia nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Celery and derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Mustard and derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and sesame seed based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphides in concentrations above 10mg/kg or 10mg/litre expressed as SO ₂ .	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

14. TRANS FAT FREE STATEMENT:

We, Sosa ingredients, S.L., herewith declare that the product relative to this document has been elaborated without using hydrogenated fats.

15. EU GMO STATEMENT:

After a thorough review of all ingredients used in this product and considering its potential source of genetic modification, Sosa ingredients, S.L., herewith declare that the product relative to this document has been elaborated without using GMO ingredients.



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16. CERTIFICATES

	YES	NO
HALAL: certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>
HALAL: suitable. - Free from pork and derivatives - Free from poultry - Free from ethanol	<input checked="" type="checkbox"/>	<input type="checkbox"/>
KOSHER: certified (Pareve)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
KOSHER: suitable: - Follows Jewish dietary laws	<input checked="" type="checkbox"/>	<input type="checkbox"/>

17. ADDITIONAL INFORMATION:

	YES	NO
VEGETARIANS: These products do not contain any animal products nor processed foods that were treated with animal products (such as bone, etc.) but do contain animal byproducts (such as egg or egg products, milk or milk products, honey, etc.) There is no ruling about this matter; our definition is that they are still accepted as vegan/vegetarian if they contain traces. It is up to the individual to decide if that is acceptable for his or her own purposes.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
VEGANS: These products do not contain any animal products (meat, fish, shell fish, etc.), nor animal byproducts (such as egg or egg products, milk or milk products, honey, animal-based gelatin, products with pigments derived from insects, etc.), nor processed foods that were treated with animal products (such as bone). There is no ruling about this matter; our definition is that they are still accepted as vegan/vegetarian if they contain traces. It is up to the individual to decide if that is acceptable for his or her own purposes.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

18. LOCAL INFORMATION APLICABLE LAW:

The product complies with the following Regulations (EC):

1881/2006 setting maximum levels for certain contaminants in foodstuffs.

396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC

231/2012 Laying down specifications for food additives listed in Annexes II and III to Regulation (EC) or No 1333/2008 on food additives of the European Parliament and of the Council.

And its subsequent modifications.

Shall be the duty of the user to check the ingredients and / or doses recommended in this sheet are tailored to local legislation applicable in the country or area of use.



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19. SECURITY DATA SHEET

Use

This product is for foodstuffs production. For food use only, under no circumstances can be used for inhalation or any other purposes.

Respect the recommended dose described herein, especially for concentrated products.

This product does not have any health or environment hazards under normal use conditions nor in its original form.

First-aid measures

General recommendations:

Remove casualty from the danger zone.

Seek medical advice.

Do not leave the casualty unattended.

Inhalation:

Remove casualty to fresh air and maintain body temperature. If breathing is irregular or respiratory arrest occurs, administer artificial respiration. Do not administer anything by mouth. If unconscious, place in recovery position and seek medical help.

Skin contact:

Remove contaminated clothing and wash skin thoroughly with soap and water or an appropriate skin cleanser. Do not use solvents or diluents.

If irritation persists, seek medical advice.

Eye contact:

Splashes may cause irreversible tissue damage and blindness.

Flush with running water for 15 minutes holding the eye open and seek medical advice.

Remove contact lenses if present and flush as previously mentioned.

If symptoms persist, keep flushing the eyes while being transported to hospital.

Direct ingestion without previous dilution or wrong dose

Keep respiratory tract clear, do not induce vomiting and do not eat any food to counteract the effects. Keep the patient at rest and seek medical advice.

In case of allergy symptoms, seek medical attention.

In cases of doubt or when symptoms of discomfort persist, seek medical attention.

Accidental release

Stop and absorb the leak by using a vacuum cleaner or a wet brush. Do not use a dry brush as they can create airborne dust or electrostatic charges. Do not use forced ventilation.



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Handling and storage

This product does not require special handling, the following general measures are recommended: do not put pressure to empty the containers, no smoking in the application area, comply with legislation on health and safety at work, keep the product in the original container, keep away from oxidizing agents and strongly alkaline or acidic materials to avoid exothermic reactions.

It should not be handled by children.

The product is stable under recommended handling and storage conditions and does not decompose if used for the intended purposes.

Disposal considerations

Dispose of waste and empty containers are in accordance with current local regulations.

Transport information

Not dangerous.

User is responsible for making common sense decisions.

The information provided on this SDS is designed only as a guide for safe handling, use, processing, storage, transportation disposal and release. The information relates only to the specific material designated and may not be valid for such material used in combination with any other material or in any process. The responsibility lies with the user should take common sense precautions.