

CS556: Agar Flakes Gelling Agent 8x28g

Uncontrolled if printed

		Version:	5C / 11.03.2022
		Label Code:	CS556-11-20
General Information			
Product Description:	Sea vegetable gelling agent.		
Unit Size:	28g		
Country of Origin:	Japan		

Organic Status

Organic:	No
Cert. at Source:	N/A
Cert. at Point of Sale:	N/A

Ingredients

Agar sea vegetable (Gelidium and Gracilaria spp.)

Allergen Information

Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
Celery*:	Absent
Mustard*:	Absent
Sesame*:	Absent
Sulfur dioxide and sulphites*+:	Absent
Crustaceans*:	Absent
Eggs*:	Absent
Fish*:	Absent
Milk*:	Absent
Lupin*:	Absent
Molluscs*:	Absent
* and products thereof +(>10mg/kg or 10mg/l)	

Nutritional Information**N/A – product exempt under Reg. (EU) 1169/2011**

Production Process

Production Process:	Wash dried seaweeds -> soak -> boil -> add acetic acid -> filtering -> pour into a mold -> cut -> freeze* -> dissolution* -> repeat * for 2 weeks until dry -> store -> selecting -> shave Kanten bars ->
Pasteurisation Process:	N/A
Processing Aids:	Acetic acid

Dietary Selling Points

Gluten Free:	No
Raw Food:	No
Kosher:	No
Free of Added Alcohol:	Yes
Yeast Free:	Yes
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

Additional Information

n/a

Storage & Shelf Life

Min. Shelf life from Production:	36	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Store in a cool, dry place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Reseal pack after use and store in a cool, dry place.	
Notes and Cautions:		
Usage Instructions:	<p>Usage for firm set: Use one tbsp of Agar Flakes per 240ml liquid*. Sprinkle the flakes over the liquid before heating. Heat without stirring until boiling. Simmer, stirring occasionally until flakes fully dissolve (5-10 minutes). Pour into moulds and cool to set.</p> <p>*Acidic foods may affect the gelling strength. For best results, test recipe by taking a spoonful of the heated mixture and allowing it to rapidly set on a cool surface. If the mixture does not set in a few minutes, add more flakes and simmer for a few more minutes.</p>	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	8
Unit Size (g or ml):	28g
Unit Description:	Plastic resealable pouch
Trade Case description:	Cardboard SRP box
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	01 x 08

 Unit		 Case		 Pallet	
Barcode:	5021554000884	Barcode:	05021554985310	Block (1000mmx1200mm) Layers/pallet 7 Cases/layer 45	
Net Weight (g):	28	Net weight (g):	224		
Gross Weight (g):	40	Gross weight (g):	410		
Drained Weight (g):	0			EURO (800mmx1200mm) Layers/pallet 7 Cases/layer 35	
Depth (mm):	40	Depth (mm):	220		
Width (mm):	120	Width (mm):	120		
Height (mm):	200	Height (mm):	210		
Paper (g):	0	Paper (g):	90		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	12	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	PE/EVOH PE	Type of Other:			

Languages on Label: English Portuguese Norwegian Danish Swedish Arabic	Sizes Available:
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Marketing Information	
Suggestions for use:	Usage for firm set: Use one tbsp of Agar Flakes per 240ml liquid*. Sprinkle the flakes over the liquid before heating. Heat without stirring until boiling. Simmer, stirring occasionally until flakes fully dissolve (5-10 minutes). Pour into moulds and cool to set. *Acidic foods may affect the gelling strength. For best results, test recipe by taking a spoonful of the heated mixture and allowing it to rapidly set on a cool surface. If the mixture does not set in a few minutes, add more flakes and simmer for a few more minutes.

Pack Shot Image:



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