

SVG0802.030A: Organic Atlantic Agar Flakes 8x30g

Uncontrolled if printed

		Version:	1E / 10.01.2023
		Label Code:	SVG0802.030A.03
General Information			
Product Description:	Organic Agar Agar gelling agent		
Unit Size:	30g		
Country of Origin:	Spain		

Organic Status	
Organic:	Yes
Cert. at Source:	CRAEGA
Cert. at Point of Sale:	Soil Association

Ingredients	
Organic Agar Sea Vegetable	

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:	Reception > Organoleptical, analysis checks > Storage > Packing > Dispatch
Pasteurisation Process:	
Processing Aids:	

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:	24	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.	
Notes and Cautions:		
Usage Instructions:	1. Use one tsp of Agar Flakes per 250ml liquid* 2. Stir gently and soak for 30 mins. 3. Heat without stirring until boiling. 4. Simmer, stirring occasionally until flakes fully dissolve (5-10 minutes) 5. Pour into moulds and cool to set (strain if there are any Agar Flakes remaining) 6. * 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.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	8
Unit Size (g or ml):	30g
Unit Description:	Biodegradable regenerated cellulose bag + carton
Trade Case description:	Cardboard case
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	02 x 04

	Unit		Case		Pallet
Barcode:	5021554001768	Barcode:	05021554001751	<i>Block</i> (1000mmx1200mm) Layers/pallet 8 Cases/layer 20	<i>EURO</i> (800mmx1200mm) Layers/pallet 8 Cases/layer 15
Net Weight (g):	30	Net weight (g):	240		
Gross Weight (g):	49	Gross weight (g):	526		
Drained Weight (g):	0				
Depth (mm):	55	Depth (mm):	208		
Width (mm):	103	Width (mm):	240		
Height (mm):	183	Height (mm):	190		
Paper (g):	19	Paper (g):	134		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	0	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:	Regenerated cellulose (90% biobased)	Type of Other:			

Languages on Label:	English French Dutch Norwegian Danish Swedish German Arabic Greek	Sizes Available:	
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Marketing Information

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Suggestions for use:	<ol style="list-style-type: none"> 1. Use one tsp of Agar Flakes per 250ml liquid* 2. Stir gently and soak for 30 mins. 3. Heat without stirring until boiling. 4. Simmer, stirring occasionally until flakes fully dissolve (5-10 minutes) 5.5. Pour into moulds and cool to set (strain if there are any Agar Flakes remaining) 6.* 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: