

AGAR AGAR (GELAGAR 600)

01 / IDENTITY AND CHARACTERISTICS

Product code	SPAGAR
Available formats	SPAGAR50 · 50 g · Stand-up SPAGAR100 · 100 g · Stand-up SPAGAR200 · 200 g · Stand-up SPAGAR500 · 500 g · Stand-up SPAGAR1KG · 1 kg · Bag
Origin	ITALY
Country of packaging	ITALY

The product

Agar agar powder (E406) appearance from white to pale yellow, tasteless and odorless or slightly characteristic.

Ingredients

100% Agar agar (E406)

Use

Application and dosage	Suitable for jellies, gummy candies, fillings, glazes, sweet and savory milk-based preparations. Recommended dosage: 0,8-1,5%.
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Storage and packaging

Shelf life	36 months from the production date.
Storage conditions	Keep the container tightly closed in a dry and well-ventilated place, away from foods, feed, drinks, and incompatible materials.
Packaging materials	bag: LDPE90 label: PAP22
Environmental indications	PLASTIC. Check your local regulations. It is stated that the materials used for packaging the product comply with European Union regulations, and are suitable for direct contact with foodstuffs. The original compliance declaration is available upon request.

Declarations

NON-GMO: this product does not contain, is not composed of, and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product not hazardous under normal conditions of use.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins, and process contaminants.

ADDITIVES AND PURITY CRITERIA: the product is a food additive (E406) compliant with general provisions and market placement requirements as laid out by Regulation EC 1333/2008 and meets specific purity criteria as established by Regulation EU 231/2012.

GLUTEN FREE: in accordance with Regulation EC 828/2014 it can be labeled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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02 / VALUES AND SPECIFICATIONS

Nutritional information per 100 g

Parameter	Value
Energy (kJ)	698
Energy (kcal)	174
Fats (g)	<0,1
of which saturates (g)	<0,1
Carbohydrates (g)	<0,1
of which sugars (g)	<0,1
Fiber (g)	86
Protein (g)	0,4
Salt (g)	0,4

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Melting point	84±2	°C	
Chemical-physical Particle size	>85	% through 80 mesh	
Chemical-physical pH	6 - 8		
Chemical-physical Viscosity	10-25	cps	
Chemical-physical Gel strength	650±50	g/cm ²	
Chemical-physical Gelling point	37±5	°C	
Microbiological Total bacterial count	<5000	cfu/g	

Category / parameter	Specification	Unit	Method
Microbiological Yeasts and molds	<300	cfu/g	
Heavy metals Lead (Pb)	<5	mg/kg	
Heavy metals Mercury (Hg)	<1	mg/kg	
Heavy metals Arsenic (As)	<3	mg/kg	
Heavy metals Cadmium (Cd)	<1	mg/kg	
Microbiological Escherichia coli	Absent/5 g		
Microbiological Salmonella spp.	Absent/5 g		

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03 / ALLERGENS

Allergens and derived products

Three separate pieces of information: presence in the product, presence in the facility, and risk of cross-contamination. "To be checked" does not indicate absence.

Category	In the product	In the facility	Risk of cross-contamination
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soy	No	No	No
Milk (including lactose)	No	Yes	Yes
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupins	No	No	No
Molluscs	No	No	No

May contain traces of: MILK since the product is packed in a facility that processes MILK and its derivatives

Categories of Annex II of Reg. EU 1169/2011. For cereals and nuts, species and any exemptions must be specified in the notes. For sulphites, assessment refers to the applicable threshold expressed as SO₂.

Further information

The information given in this sheet, while accurate and prepared to the best of our current knowledge, is provided for informational purposes only and releases Gioia Group s.r.l. from any responsibility regarding improper use of the product in question.