

PRODUCT DATA

Agar (Versagar 705)

Description

Agar (Versagar 705) is food grade refine AGAR powder with excellent melting property. It's easy to use, quickly dispersible in water with low melting point in comparison to normal AGAR powder. It is white or light yellow uniform powder, odorless or with characteristic odor, no pungent odor.

Information

Chemical name	Agar
Molecular formula	(C ₁₂ H ₁₈ O ₉) _n
Molecular weight	336.3350
CAS	9002-18-0
Packing	Net 5kg,10kg,20kg per PE bag/box

Specification (Complies with: GB)

Identification	Passes test
Loss on drying, w/%	≤12.0
Ash, w/%	≤5.0
Water insoluble, w/%	≤1.0
Starch test	Passes test
Gelatin test	Passes test
Lead (Pb), mg/kg	≤3.0
Arsenic (As), mg/kg	≤3.0
Gel strength(1.5%,20°C),g/cm ²	1001~1500
Melting point,(1.5% solution),°C	≤80.0
Transparency, (1.5% solution),%	≥80.0
Granularity (100 mesh pass rate),%	≥90.0