

# AGAR-AGAR

Plant-based gelling agent extracted from red algae



Measure: 2 - 15g/kg



Code	Weight	u/box
48669	500 g/ 1.1 lbs	6 u

## RECOMMENDED USAGE

Slow, thermoreversible gelification between 158-176 °F (70-80 °C). Firm, brittle and transparent. For use in hot and cold gelatins: solid caviar, aspics, and gratable gelatins.

## HOW TO USE

Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to less than 104 °F (40 °C).

## PRODUCT ADVANTAGES

- Slow gelification
- Gelatin resistant to temperatures up to 176 °F (80 °C)
- High transparency
- Allows acidic liquids to set
- Plant-based

**Tip:** The standout features of this product are that it sets at approximately 104 °F (40 °C), and that once jellified, it resists temperatures up to 158-176 °F (70-80 °C). This means you don't have to heat up all the liquid you want to gelify, allowing you to create a fresh flavor. This also allows other elements to be introduced into the formula before complete gelification.



*Agar-agar allows you to create firm gelatin which can be heated up to 176°F (80°C).*

PLANT-BASED GELLING AGENTS

VALRHONA  
SELECTION

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