

Agar Powder

Cat. No. EXTZ-650

Lot. No. (See product label)

Introduction

Description

Agar powder is a natural polysaccharide extracted from red algae and is currently one of the most widely used types of alginate. It has a wide range of applications in the food industry, manufacturing, household chemicals, and biotechnology, among other fields. Food-grade agar powder is processed to meet food safety standards, featuring a stable gel texture and clarity. It is used as a gel agent in candies, desserts, canned meats, and baking fillings. Industrial-grade (microbial-grade) agar powder has high gel strength, excellent gel reversibility, and low ionic impurity content. It is used as a curing agent in microbial culture media, plant tissue culture, and biotechnological applications.

Applications

1. Food: Used in chewing gum, chocolate, various candies, beverages, milk, yogurt, bread, dried fruit, cookies, jam, eight-treasure porridge, and other food products. 2. Pharmaceuticals: Injections, lozenges, granules, oral solutions, powders, and various calcium tablets. 3. Oral Care: Toothpaste, mouthwash, and dental cleansers. 4. Industrial Manufacturing: Batteries, precision castings, etc. 5. Tobacco Products: Can replace glycerin as a flavoring agent, antifreeze, and moisturizer for tobacco. 6. Household Seasonings. 7. Cosmetics: Facial cleansers, beauty creams, toners, etc.

Product Information

Appearance	White to pale yellow powder
CAS No.	9002-18-0
Molecular Formula	C ₁₄ H ₂₄ O ₉
Molecular Weight	336.34
Purity	99%