

Foreverest Resources Ltd

Agar

Agar, also called agar-agar, gelatin-like product made primarily from the red algae *Gelidium* and *Gracilaria* (division Rhodophyta). Agar is isolated from the algae as an amorphous and translucent product, such as powder, flakes, or bricks. Agar occurs as a complex cell-wall constituent containing the polysaccharide agarose with sulfate and calcium.

Substance Identification

Synonyms	AGAR-AGAR
CAS	N/A
EINECS	232-658-1
FEMA	N/A

HS.CODE

Molecular Formula

(C12H18O9)n

Moleclar Weight

336.33

Application & Uses

- 1. used as a solidifying component of bacteriological culture media,
- 2. used in canning meat, fish, and poultry;
- 3. used in cosmetics, medicines, and dentistry;
- 4. used as a clarifying agent in brewing and wine making;
- 5. used as a thickening agent in ice cream, pastries, desserts, and salad dressings;
- 6. used as a wire-drawing lubricant.

Sales Specification

ITEM	VALUE
Appearance	Milky or yellowish fine powder
GEL Strength, g/□ ²	900 min
Loss on Drying, %	12 max

Package

- Carton, 25kg net each

GHS Hazard Statements

There is currently no available data for this product, click to view [GHS Classification and Labelling by UNECE](#).

Storage

- flammable materials should be stored in a separate safety storage cabinet or room
- ground all equipment containing material
- keep away from heat
- keep away from sources of ignition
- keep container tightly closed
- keep in a cool, well-ventilated place

Remark

The above information is believed to be accurate and presents the best explanation currently available to us. We assume no liability resulting from above content. The technical standards are formulated and revised by customers' requirement and us, if there are any changes, the latest specification will be executed and confirmed in the contract.

