

## ROKOAGAR® LS ORGANIC– Food Applications

Rokoagar LS ORGANIC is a free flowing powder off white to yellowish, based on pure refined Agar. Agar is a natural polysaccharide extracted from various types of red seaweed (Rhodophyceae), mainly *Gelidium* and *Gracilaria*.

ROKOAGAR LS ORGANIC is a food additive used as a **Gelling and Stabilizer agent in Food applications**

ROKOAGAR LS ORGANIC is manufactured according to the current organic legislation (Nº834/2007).  
Control body for Organic condition: COPAE. Code number of Organic producer: 00731.



### Mode of action and Properties

- Gels by itself without the addition of any substances.
- Soft gel-like texture which becomes viscous when stirred.
- Very high water retention power which improves product shelf-life.
- Low viscosity in hot solution.
- In milk based systems:
  - provides a smooth, uniform and creamy textures
  - prevents fat and whey separation
  - achieves good spreading properties
  - provides good flavour release and mouth-feel properties
  - can be used as a fat replacer
- Gelling capacity will be reduced as pH decreases and temperature increases hence addition of acidic ingredients should be done below 80° C (176° F).

### Directions for use

Three steps to follow: dispersion, hydration and dissolution. Premix with dry ingredients. Disperse into water and boil (100°C/ 212° F) until complete dissolution under vigorous agitation.

### Purity Specifications EU (E 406)

Loss on drying	< 22%
Ash	< 6,5%
Acid-insoluble ash	< 0,5%
Insoluble matter	< 1%
Starch	Passes test
Gelatin	Passes test
Water absorption	< 75ml
Arsenic	< 3 ppm
Lead	< 5 ppm
Mercury	< 1 ppm
Cadmium	< 1 ppm
Total plate count	< 5000 cfu/gr
Yeast and moulds	< 300 cfu/gr
<i>Escherichia coli</i>	Absent/5gr

*Salmonella sp.*

Absent/5gr

### Specifications

Gel Strength (1,50%, 20° C/ 68° F): <100 g/cm<sup>2</sup>

### Composition

Agar (E-406). Standardized by addition of organic maltodextrin as needed.

### Dosage

0,2 – 1,5%

The optimal dosage will depends on specific application and preferred texture.

### Storage

Must be stored in a cool and dry place at temperatures between 2 - 30° C (35,6 - 86° F).

Keep away from strong odors.

### Best before

24 months under good storage conditions.

Product quality should be re-evaluated prior to use if the “best before” date has been exceeded.

### Packaging

25 kg (55.1 lb) net carton boxes with inner PE liner.  
20 kg (44,1 lb) net bags with inner PE liner

### Legislation

Complies with current identification and purity criteria according to EU Directives. Local food regulations compliance is responsibility of the user.

### Related documents

- 1.- Material safety datasheet (MSDS)
- 2.- Food safety and Regulatory compliance certificate.

Due to the variety of industries served, products are sold without warranty of any kind. The information contained herein is correct to the best of our knowledge and is presented in good faith but without guarantee or representation as to results. We suggest evaluating performance of the products prior to use. Samples might not be representative of microbiological quality due to its manipulation. This Technical Datasheet supersedes and replaces any other previous one and all the specifications related to this product.

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