

PRODUCT CODE: 401792

Agar, Technical (Ingredient) for microbiology

Preparation

Agar is a natural hydrocolloid extracted from several species of red algae, mainly the *Gelidium*, *Gracilaria* and *Pterocladia* types. The marked application increases in the use of agar within the food industry (for example, tin can produce, sweets, pastries, ice creams, etc) is widely spread because of its properties as a dispersing, stabilizing, thickening and gelling agent.

It is widely used as a replacement of pectin and being a vegetable gelatin of marine origin, it is the perfect substitute for animal gelatin, having ten times more jellification power.

Other applications can be in the use of techniques for the micro propagation of plants.

Chemical Characteristics

See in Data Sheet (TDS).

Storage

Once opened keep powdered medium closed to avoid hydration.

1. *Avoid getting wet.*
2. *Avoid exposure to sunlight.*
3. *Keep within the temperature range (2 – 25°C).*

The dehydrated Industrial Agar should be homogeneous, free flowing and beige in colour. If there are any changes physically, discard the product.

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