JAM AND BAKERY

Agar is used as a thickening agent in low calorie marmalades, jams, processed meat products, bakery fillings, icings, prepared soups, ice-creams, etc. and as a gelation agent in doughnuts, low calorie marmalades, jams, jelly candy, fruit yoghurts, acidified creams, cheese, puddings, custards, flans, fruit desserts, whipped fruit pulp, etc. Agar can also be used in spreadable products like honey, butter, peanut butter, jam products like honey butter, peanut butter, jam products (Substitution of pectin to decrease sugar level).

APPLICATIONS OF AGAR AGAR

- Fruit Jellies
- Zeffir
- Soufflé
- Marmalades
- Jams
- Soft Candies
- Marshmallow
- Condensed Milk
- Bakery Fillings
- Ice Creams
- Puddings and Flans
- Choco Bombs
- Doughnuts
- Falooda
- Tarts
- Yogurt

RESEARCH AND DEVELOPMENT

MARINE HYDROCOLLOIDS has a highly qualified R&D division with pilot plant facilities. R&D looks into new processes and development of new products.

QUALITY ASSURANCE

MARINE HYDROCOLLOIDS is an ISO 22000:2005 Co with independent quality assurance department and also adheres to good manufacturing practices.

PACKING

Powder

Bulk 1) 25Kg Fiber Board Drums
2) 5/10/15kg Cartons

Retail 1) 500/250gm Poly Containers
2) 25/10gm Metalized Polyester poly sachets

Strips

Bulk : 10Kg HDPE Bales

Retail : 25/100/250gm Pouches

Meron™

An ISO 22000:2005 Co
FSSAI LICENSE NO : 11316007000653
HACCP, HALAL, GMP & KOSHER CERTIFIED

Marine® Hydrocolloids
The perfect agar
(Formerly Marine Chemicals)

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Meron™

AGAR AGAR

China Grass Powder

100% VEGETARIAN GELLING AGENT

Marine® Hydrocolloids
The perfect agar

AGAR AGAR

AGAR AGAR is derived from seaweeds of the class RHODOPHYCEAE.

Agar- a world of products depends on: Microbiology, Biotechnology, Food Industry, Pharmaceuticals, Dentistry etc. It acts as a stabilizing, thickening and gelling agent.

We are in the field of Agar manufacture for over two decades and have been successful in offering all types of Agar Agar namely Bacteriological, Pharmaceutical and Food Grade.

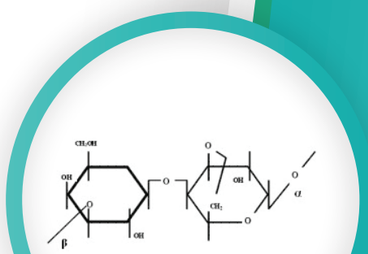
AGAR AGAR STRUCTURE

AGAR AGAR is gel forming substance obtainable from species of seaweeds called AGAROPHYTES, composed of neutral gelling molecules, Agarose and to a lesser extent Acidic non gelling molecules agaropectin.

Agarose is a strongly gelling non-ionic Polysaccharide, long chain molecule formed by B-D Galacto Pyranose residues connected through C-1 and C-3 with 3.6-Anhydro-L- Galactose residues connected through C2-C4. Both residues are repeated alternatively. Depending on the origin of the seaweeds some units of 3.6-Anhydro-L- Galactose are replaced by L-Galactose. Also some D-Galactose and L-Galactose units can be methylated.

AgaropectIn is less clearly defined, more complex Polysaccharide having Sulphate group attached to it.

Agar is insoluble in cold water and soluble in hot water. A 1% solution sets at 45 to 35o C to form a gel melting at 80o C to 95o C.



MARINE HYDROCOLLOIDS OFFERS

- Agar Agar Gracilaria having Gel strength ranging from 400-1200gm/cm in powder form.
- Agar Agar in strips/shreds form.
- Agar Agar in flakes form.
- Agar Agar Gelidium having Gel strength above 600gm/cm.
- Tailor made Agar Agar is also given as per customers' requirements.

Meron™

MARINE HYDROCOLLOIDS

THE LARGEST PRODUCER OF AGAR AGAR IN INDIA

Established in 1982 with a view to manufacture AGAR AGAR food grade (China Grass). As a result of constant focus on R&D, bacteriological and Pharmaceutical grade AGAR AGAR were introduced in the year 1989. Today we are the largest producer and exporter with a production capacity of 350 tons in a year for various applications.

AGAR AGAR PROPERTIES

- Agar Agar is versatile hydrocolloid completely soluble in boiling water.
- Special Agar Agar powders can be dissolved at lower temperatures.
- Agar Agar provides odourless, colourless superior quality gels even at very low concentrations.
- Agar Agar has good synergies with sugar and with different hydrocolloids.
- Agar Agar is the strongest natural gelling agent.
- Agar Agar provides a thermo reversible gel.
- Agar Agar gels at temperature from 45 to 35o C and melts at temperatures from 80 to 95o C.
- Agar Agar is the only hydrocolloid that gives gels that can stand sterilization temperatures.

APPLICATION OF FOOD GRADE AGAR AGAR

Agar Agar is used as a 100% vegetarian substitute for Gelatin (manufactured from animal bones and skin) in the food industry. The usage is fast gaining ground due to the worldwide shift of products of vegetable origin. Agar Agar has been used for centuries as high performance gelling agent. Its ability to produce clear colorless, odorless, and natural gels without the support of other colloids has been exploited by the food industry as a stabilizing and gelling agent. Agar Agar gels at 45 to 35 Degree Celsius and Melts at 80 to 95 Degree Celsius. This unmatched natural hysteresis offers a definite advantage particularly with regard to the shelf life of food preparations.

CONFECTIONARY

Agar can also be used as a coagulator; thickening agent, emulsifier and stabilizer in the manufacture of confectionaries like gums, caramels, marshmallows etc.

FRUIT JUICE SOFT CANDY

The transparency and taste of the soft candy will become better if 0.8 - 1.5% Agar Agar is added.

DAIRY PRODUCTS

Agar Agar is used in dairy based products like yogurts, ice creams, mousses, chocolate mils, custard tarts, custards etc, when incorporation takes place at pasteurization stag. It is considered as a cost effective stabilizer for dairy products where water retention is of importance, It can also be mixed with other colloids to improve their final texture.

AGAR AGAR FOOD GRADE

Available at amazon