MARINE SCIENCE CO.,

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QUALITY SPECIFICATION

Product	Agar-agar powder DDA-900	
Manufacturer	MSC CO., LTD. (Korea)	
Importer	MARINE SCIENCE CO.,LTD.	
Characteristics		

APT is pure white powder type agar-agar , extracted from Gelidium amansii by hot water, fine filtration, and processed by gel press method. Characteristics of APT is transparency and elastic gel which are good to use for Tokoroten (Japanese traditional agar noodle).

Composition		
Expiration Date	unopened	24months from date of manufacture(Storage sealed at dry and cool room)
	opened	60days(Storage sealed at dry and cool room)
Package	Outer	Paper craft bag
	Inner	Low-density Polyethelene bag for food (20kg×1bag)
Labeling for usage of food		
Information of Material		
	The GMO materials and its processed products are not used.	
Allergen material	No use the materials of rice, crustacean and the product origin including the 25 items is assigned by Japan	
Bovine original	The materials origin livestock meats including brain, eye, spinal cord, and bowel are not used.	
Agricultural chemical residual	Materials which used agricultural chemicals are not used.	
Unapproved Ingredient	Unapproved Ingredient in Japan are not used.	

Product standard

Standardize items	Specifications	Analysis method
Appearance	White and grayish powder	Japanese agricultual standard
Moisture	No more than 22%	Japanese agricultual standard
Gel strength	1000～1200g/cm^2	Japanese agricultual standard
pH	～	Japanese agricultual standard
Viscosity	80～120cps	1.5% at 60℃
Boiling water insoluble residue	No more than 1%	Japanese agricultual standard
Ash	No more than 6.5%	Japanese agricultual standard
Total plate count	No more than 1000cfu/g	Japanese food hygiene check standard
Coliform	Negative	Japanese food hygiene check standard
Arsenic as AS_2O_3	3μg/g	Japanese standard for Food addtive
Heavy metal as Pb	No more than 40μg/g	Japanese standard for Food addtive
Melting point		
Gel set point	32 ～ 39℃	

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