MARINE SCIENCE CO.,

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QUALITY SPECIFICATION

Product	Super Agar G-200	
Manufacturer	MSC CO., LTD. (Korea)	
Importer	MARINE SCIENCE CO.,LTD.	
Characteristics		
Super Agar G-200 is easily soluble white powder type lower gel strength agar-agar which extracted from Gracilaria verrucosa by hot water, fine filtration, and processed by gel press method. Super Agar G-200 have soft texture gel which can be use to milk products, beverage, jelly products in Chu pack, and soft foods especially for aged person etc…		
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 yellowish powder	Japanese agricultual standard
Moisture	No more than 20%	Japanese agricultual standard
Gel strength	150～200g/c㎡	Japanese agricultual standard
pH	7 ～ 8.5	Japanese agricultual standard
Particle size	60 mesh 98% passed	Japanese agricultual standard
	No more than 0.5%	Japanese agricultual standard
Ash	No more than 4%	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	Not more than 2μg/g	Japanese standard for Food addtive
Heavy metal as Pb	No more than 8μg/g	Japanese standard for Food addtive
Melting point	78 ～ 82℃	
Gel set point	36～40℃	