

2009/5/15

QUALITY SPECIFICATION		
Product	Agar-agar powder GA-500	
Manufacturer	MSC CO., LTD. (Korea)	
Importer	MARINE SCIENCE CO.,LTD.	
Characteristics	GA-500 is pure white powder type agar-agar , extracted from Gelidium amansii by hot water, fine filtration and processed by gel press method. Characteristics of GA-500 is natural taste, transparency and elastic gel.	
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		
<b>Information of Material</b>		
GMO materials	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.	
<b>Product standard</b>		
<b>Standardize items</b>	<b>Specifications</b>	<b>Analysis method</b>
Appearance	Yellowish powder	Japanese agricultural standard
Moisture	No more than 20%	Japanese agricultural standard
Particle size	60 mesh 95% passed	JIS standard sieve
Gel strength	More than 450g/cm <sup>2</sup>	1.5% 20°C Nikkan
pH	6.5 ~ 8.5	1.5% 60°C Nikkan
Protein	No more than 0.5%	Japanese agricultural standard
Boiling water insoluble residue	No more than 0.5%	Japanese agricultural standard
Ash	No more than 4.0%	Japanese agricultural standard
Heavy metal as Pb	Passed	Japanese food hygiene check standard
Lead as Pb	Passed	Japanese food hygiene check standard
Arsenic as AS <sub>2</sub> O <sub>3</sub>	Passed	Japanese food hygiene check standard
Total plate count	No more than 3000cfu/g	Japanese food hygiene check standard
Coliform	Negative	Japanese food hygiene check standard