MARINE SCIENCE CO.,

Daiichi Sakamoto Building 7F, 2-1-11, Tel :81-3-3865-3485
Higashi-Kanda, Chiyoda-Ku, Tokyo 101-0031 Japan Fax:81-3-3865-3450

QUALITY SPECIFICATION

Product	Agar-agar powder GA-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 high melting point, transparency and elastic gel which are good to use for cube jelly (Japanese and Chinese).		
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	Yellowish powder	Japanese agricultual standard
Moisture	No more than 22%	Japanese agricultual standard
Gel strength	Not less than 900g/cm²	Japanese agricultual standard
pH	6.5 ～ 8.5	Japanese agricultual standard
Particle size	60 mesh 95% passed	Japanese agricultual standard
Viscosity	10～20 cps	Japanese agricultual standard
Acid insoluble Ash	No more than 0.5%	Japanese agricultual standard
Total plate count	No more than 3000cfu/g	Japanese food hygiene check standard
Coliform	Negative	Japanese food hygiene check standard
Arsenic as AS_2O_3	Not more than 3μg/g	Japanese standard for Food addtive
Heavy metal as Pb	No more than 10μg/g	Japanese standard for Food addtive
Melting point	92 ～ 96℃	
Gel set point	36 ～ 40℃	

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