



PARIS GOURMET

CT1019 Agar Agar 1 Lb 6/Cs

Features

A gelatinous substance derived from red algae.

Applications

- Used in hot flat icings at 0.2% and for doughnut glazes at higher levels like 0.5-1.0%. Used to prevent crystallization of sugar, reducing the tendency of the glaze to chip, crack, or weep. Also used in jelly candies and marshmallows from 0.3-1.8% to give desired structural effects.



GTIN

00810146710899

Item #

CT1019

Brand Name

Cuisine Tech

GPC description

Food Additives

Nutritional

Nutrition Facts	
NaN servings per container	
Serving Size	100g (100g)
Amount per Serving:	
Calories	175
	% DV*
Total Fat 0.3g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0g	0%
Sodium 400mg	17%
Total Carbohydrate 85g	31%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Product formulation and packaging may change. Please refer to the product label for the most accurate information.

Ingredient Statement

100 mesh Gracalaria Agar

Allergen

- Free from:Crustaceans and their derivatives
- Free from:Eggs and their derivatives
- Free from:Fish and their derivatives
- Free from:Milk and its derivatives
- Free from:Tree nuts and their derivatives
- Free from:Peanuts and their derivatives
- Free from:Sesame Seeds and their derivatives
- Free from:Soybean and its Derivatives
- Free from:Bee pollen
- Free from:Barley and Barley Products
- Free from:Oats
- Free from:Rye and Their Derivatives
- Free from:Propolis
- Free from:Royal jelly
- Free from:Wheat and Their Derivatives

Minimum Temperature

68 Degree Fahrenheit

Maximum Temperature

72 Degree Fahrenheit

Minimum Days of Shelf Life from Production

720

Shipping

36 Count								
Item ID	Level	Qty of Next Level Item(s)	Width	Depth	Height	Net Weight	Gross Weight	Pallet T/H/Hi
00837775002867	Each	6	4 Inches	4 Inches	6 Inches	1 Pound	1.5 Pound	96 / 7
00810146710899	Case	6	6.5 Inches	12.5 Inches	8 Inches	6 Pound	9 Pound	16 / 7

Storage Instructions

DRY 68 72F

Global Product Category Code

10008061

Country of Origin

UNITED STATES



cuisine-tech



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Last Modified Date

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