

Agar agar is a natural, hot-water-soluble hydrocolloid made from the extract of red seaweeds. It serves as a natural gelling agent and thickener with high gel strength levels that allow for the production of highly stable and thermo-reversible gels for food applications and other industrial uses.

AGAR AGAR

Norevo is an international agar agar specialist with a wide knowledge about the product, the geographic harvest regions and the gelling properties of this **hydrocolloid**. From natural raw materials to tailor-made qualities: Norevo offers natural products and functional ingredients along with technological know-how, development support and technical assistance.



TYPES AND QUALITIES



Traditional powder form – a fine, white, odourless and flavourless powder.



Gelling a/o thickening agar types: Gelidium agar and Gracilaria agar.



Agar qualities with various gel strength levels.



Quickly soluble: **QSA Quick-Soluble-Agar** completely dissolves at abt. 80°C and does not require a cooking process.



Halal-certified, kosher and certified-organic.