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.

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.