

VeganSea

Agar Agar

— 100% Organic gelling agent —



100%
Vegan



SUGAR
FREE



GLUTEN
FREE



Ma-bio-102
Agriculture Maroc

100g

Store at room temperature in a dry place.
Close the packaging after use.

WHAT IS AGAR AGAR?

Agar is extracted in hot water from wild Gelidium seaweed. It is the perfect vegan substitute for gelatin (gel strength 4 times higher) and other gelling agents in all your culinary preparations.

Gluten-free, lactose-free, starch-free, sugar-free, it is a pure soluble fiber seaweed. You can use it in all your sweet or savory recipes, the only limit is your imagination.

We extract our organic Agar exclusively from Gelidium seaweed harvested by our divers in the cleanest part of the Atlantic coast of Morocco.

OUR RAW MATERIAL GELIDIUM SESQUIPEDALE - THE SPECIE IS UNIQUE

- A raw material harvested manually by divers along the 3500 km of Moroccan coastlines.
- From sustainable fishing.
- Allows extracting a natural finished product without any chemical modification.
- Unlike Agar produced with Gracilaria cultures which is synthetic, Gelidium Agar-Agar is natural, organic and Vegan.

INGREDIENTS:

Agar-Agar* (wild seaweed extract Gelidium)

Product from organic agriculture

Portion: 4g

Portions per container: **100g**

Quantity per teaspoon (4g)

Calories from lipids: 0 kcal

Total Fat 0g

Saturated Fat 0g

Carbohydrates 0.7g

Protein 0.1g

INSTRUCTIONS FOR USE::

To obtain a firm gel, disperse 4g (one teaspoon) per liter of water or milk while stirring quickly and constantly. Maintain the boiling temperature until complete dissolution. Then let cool to room temperature to gel.

If you want a softer gel, you can reduce the amount.

BEST BEFORE: _____

LOT N°: _____

For more information, visit www.vegansea.net

ONSSA Authorization: AAA.60.193.24



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