

A₂ TRADING

Hydrocolloids and Raw Materials



Hydrocolloids

agar agar

agar agar powder

agar agar strips

softgelagar

softgelagar 30

softgelagar 50

softgelagar 100

softgelagar 200

oceanfiber

oceanfiber

Hydrocolloids

alginate
carrageenan refined/semi refined
carob
cassia gum
gellan gum
guar gum
gum arabic
gum ghatti
gum karaya
gum tragacanth
konjac gum/glucomannan
locust bean gum
tara gum
psyllium
xanthan gum

Raw Materials

shellac

shellac

seedlac

shellac wax

waxes

beeswax

carnauba wax

candelilla wax

colouring materials

carmine

cochineal

dragon`s blood

indigo

raw materials for varnishes

colophony

gum copal

gum damar

drugs/resins/balsam

asafoetida

benzoe siam/sumatra

gum mastic

gum sandarac

gum styrax

olibanum

peru/tolubalsam

other products

aloe vera gel/powder

liquorice block/powder/paste

chitosan

apple powder

spirulina

super foods

chia

maca

quinoa

Organic - Qualities

agar agar
guar gum
locust bean gum
carob
psyllium
spirulina
liquorice
beeswax
aloe vera

chia
maca
quinoa



A NOVEL SOURCE OF TEXTURIZING & DIETARY FIBRES

FROM THE RED SEAWEED GRACILARIA VERRUCOSA

Conventional processing of Red Seaweeds (Class Rhodophyta) focuses on the extraction of the water-soluble components – such as agar-agar, whereas the water-insoluble components – consisting mainly of dietary fibres, are usually discarded.

Now, applying newly developed technologies, both fiber components are united in a mature, novel product basically consisting of highly functional fibers and offering a good versatility in many applications:

OCEANFIBER

Seaweeds have traditionally been recorded as part of the human diet.

As such, **oceanfiber** does **NOT** require an **E-Number**, which would have been typical for Food Additives. This feature provides the end-user with a high flexibility in formulation and labelling.

Advantages of Oceanfiber Powder

- Contains both, soluble and insoluble dietary fibre constituents of Red Seaweeds:
- **34% of Dietary Fibres in 10 g of Oceanfiber**
- Highly suitable for Dietary Supplement products/Weight-management food products
- High water-binding capacity
- Imparts a full-bodied texture and a succulent mouthfeel
- Gluten-free
- High in functional minerals
- Completely neutral in taste and odour
- Easy and practical to incorporate in industrial formulations
- **NO E-Number, „Clean Label“ –friendly**

Energy	306 cal./ 1050 kJ
Fats	0.0 g
- of which Saturated Fat	0.0 g
Protein	15.0 g
Total of Carbohydrates	85.0 g
- of which Sugars	0.0 g
FIBRES	85.0 g
- of which water-soluble fibres	45.0 g
- of which water-insoluble fibres	40.0 g

Minerals		Vitamins	
Iodine	200.0 mg	A	600 IU
Calcium	6200.0 mg	B ₁	0.08 mg
Sodium	120.0 mg	B ₂	2.50 mg
Potassium	1.120.0 mg	B ₃	3.00 mg
Iron	21.0 mg	B ₆	0.40 mg
Manganese	1.30 mg	B ₁₂	0.00 mg
Copper	0.80 mg	C	15.0 mg
Zinc	5.0 mg	E	4.00 IU
Magnesium	770.0 mg	K	24.0 µg
Selenium	0.004 mg	Folate, total	580 µg
Phosphorus	52.0 mg		

softgelagar

softgelagar 200	Texture: Areas of Application:	A Gel as provided by a conventional Agar-Agar Instant powder for Jellies Instant powder for Cream Puddings Instant powder for soft Chocolate Pudding
softgelagar 100	Texture: Areas of Application:	Doughy and thickly Gellies Powder for creamy products (e.g. Yogurt) Powder for Custards Powder for Crème Brulée oder Panna Cotta
softgelagar 50	Texture: Areas of Application:	Doughy and smooth Gelly Instant powder for Yoghurts Powder for Chocolate Fillings Powder for Spreadable Jams
softgelagar 30	Texture: Areas of Application:	Spreadable paste Instant powder for Cake Glazings (like honey) Instant powder for Fillings of cream / milk Instant powder for Sauces (sweet or fruity)

softgelagar is a source of soluble and insoluble dietetic fibers; it is particularly rich in fibers of natural sea algae, for which scientists could prove evidence of a specific support of the health of the human heart.

softgelagar Characteristic Features

- Wide span of structures, ranging from doughy to firm gels
- Soluble at comparatively low temperatures (75 - 80°C, depending on the available water)
- Wide span of melting and solidification points
- High transparency
- Good synergy with various sugars
- Low syneresis

We shall be happy to supply you with some typical basic recipes. Just ask us!

Further products
are available on request

A2 Trading GmbH
Hamburg/Germany
Fon: + 49 40 523 88 72 - 0
Fax: + 49 40 523 88 72 - 22
a2-trading.com
office@a2-trading.com

