

The logo features a large, stylized green letter 'A' with a subscript '2' below it, followed by the word 'trading' in a grey, sans-serif font. The background is a scenic photograph of a beach at sunset, with tall grasses in the foreground and the ocean in the distance.

**A<sub>2</sub>** trading



#### AGAR AGAR

agar agar powder  
agar agar strips

#### SOFTGELAGAR

softgelagar 30  
softgelagar 50  
softgelagar 100  
softgelagar 200

#### OCEANFIBER

oceanfiber

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



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

chia  
maca  
quinoa



#### 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

<b>softgelagar 200</b>	Texture: A Gel as provided by a conventional Agar-Agar Areas of Application: Instant powder for Jellies Instant powder for Cream Puddings Instant powder for soft Chocolate Pudding
<b>softgelagar 100</b>	Texture: Doughy and thickly Gellies Areas of Application: Powder for creamy products (e.g. Yogurt) Powder for Custards Powder for Crème Brulée oder Panna Cotta
<b>softgelagar 50</b>	Texture: Doughy and smooth Gelly Areas of Application: Instant powder for Yoghurts Powder for Chocolate Fillings Powder for Spreadable Jams
<b>softgelagar 30</b>	Texture: Spreadable paste Areas of Application: 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!





## 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**

Further products  
are available on request



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