

## Sosa Agar Agar - Information

OSA began life in 1967 as a family business producing traditional Catalan cakes. Over the years their focus on innovation and pushing the boundaries of food experiences has seen them evolve into the go-to place for foodies who want to do something different and add a bit of flair. Let your creativity run riot.

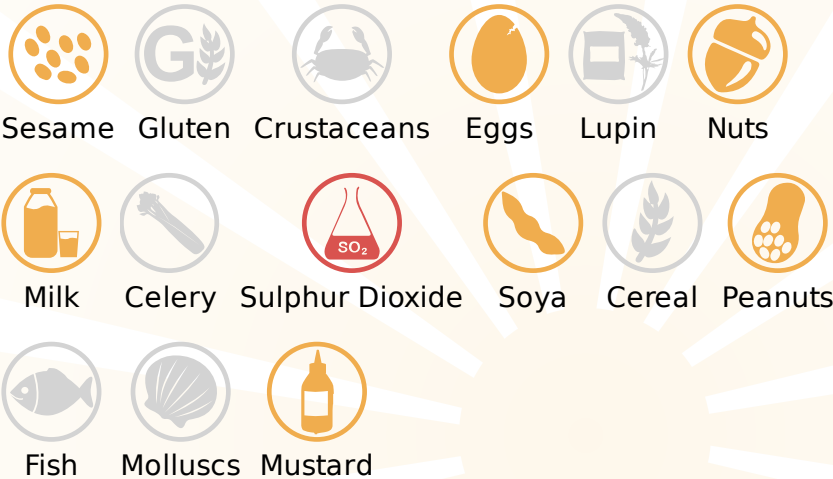
- Obtained from red algae, agar-agar is a gelling agent with low elasticity
- Use to make caviar, purees, veils and foams
- Add 2 - 15g of agar-agar powder (depending on desired thickness) to one litre of cold water, then boil to activate

**TFS Product Code:** 031271  
**Suppliers Product Code:**  
**Information Last Updated:** 19/01/2025  
**Date Produced:** 15/05/2026



## Allergy Information

Key: **Contains** **May Contain**



## Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	172.00
Energy (kJ)	720.00
Protein (g)	0.00
Carb (g)	0.50
Of Which Sugars (g)	0.40
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	86.00
Salt (g)	1.30

## Dietary Information

Key: **Suitable for**

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Agar-agar (E406), Dextrose

## Handling Information

### Directions for Use

Dosage: 2-3 g/kg 15 g/kg maxim dosage. Heated to 90 ° C and used immediately. Setting point 60°C. Thermo reversible - It can heat many times as you need. Not suitable for freezing as will produce syneresis on defrosting

### Storage Instructions

Recommended keep at 15-25°C, in a dry place out of light, in original packaging until use and closed.

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