



ZI Bir ElKassaa - Elskén
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 Tunisie
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CONFECTIONERY

APPLICATIONS	MAIN FUNCTION OF AGAR	LEVEL	QUALITY IMPROVED BY AGAR	REFERENCE PRODUCT	REFERENCE APPLICATION DATA CHEET
CONFECTIONERY	Gelling,Thickening, Syneresis Control, MouthFeel		Improved Organoleptical Quality Good Flavour Release Extended Shelf Life		
MARSHMALLOW	Gelling, stabilizing		Water binding, control texture	NATAGAR M500	15001
MERINGUE	Gelling, stabilizing		Water binding, control texture	NATAGAR M500	15002
FRUIT PASTRY	Gelling				15003
JELLING FOR DECORATION					15004
ZEFFIR	Gelling, stabilizing		Water binding, control texture	NATAGAR 900	15005
ANGEL KISS	Aerated product, stabilizing		Control texture	NATAGAR 900	15006
	Aerated product, stabilizing		Extended Shelf Life, water binding	NATAGAR 750	15007
MARMELADE RUSSIA	Gelling		Water binding, control texture	NATAGAR 900	15008
SHORT TEXTURE CONFECTIONERY	Gelling			NATAGAR- R 700	15009
SEMI LASTIC TEXTURE CONFECTIONERY	Gelling, Stabilizing			NATAGAR CY	15010
WINES GUMS	Gelling			NATAGAR	15011