



ZI Bir ElKassaa - Elsen
 BP 937
 Ben Arous
 Tunisie
www.Seltmg.com

WATER FRUITS BY AGAR

APPLICATIONS	MAIN FUNCTION OF AGAR	LEVEL	QUALITY IMPROVED BY AGAR	REFERENCE PRODUCT	REFERENCE APPLICATION DATA SHEET
WATER FRUITS	Gelling, Thickening, Syneresis Control, Mouth Feel		Improved Organoleptical Quality, Good Flavour Release, Extended Shelf Life Transparency,		
COATING AT COLD	water binding, texture control	0.015% à 0.05%	Extend shelf life, low calories, enhanced flavor release	CSA D50 CSA D300	13001 13002 13003 13004 13005
FRUIT PREPARATION	Gelling, Thickening, Stabilizing	0.5% à 1%	Water binding, control texture	CSA D50 CSA D300	13006 13007 13008 13009
JELLY	Gelling, Thickening, Stabilizing	0.8% à 1,2%	Water binding, control texture	Natagar CY 200	13010
PIPING GEL	Gelling, Thickening, Stabilizing	0.6% à 1,2%	Extend shelf life, control texture	CSA	13011
ICING	Gelling, Thickening, Stabilizing	0.8% à 1,2%	Extend shelf life, control texture		13012
JAMS	Gelling, Thickening, Stabilizing	1,5% à 2,2%	Water binding, control texture		13013
GLAZING	Thickening, Stabilizing	0.7% à 1.2%	Water binding, control texture	CSA D50 CSA D300 CSA D400 CSA D50S CSA D300S	13014 13015 13016 13017 13018
FILING AND TOPPING	Stabilizing	0.7% à 1.2%	Water binding, control texture	CSA D50 CSA D300	13019 13020
CONFECTIONERY					13021