Gum Technology

Hydrocolloids & Stabilizing Systems

Coyote® Brand Agar

Agar-Agar is a colloidal polysaccharide obtained from the cellular walls of agarophyte seaweeds of the Rhodophyceae class. The most common types are Gracilaria and Gelidium. Agar is an excellent choice for applications which require gel formation and moisture stabilization. Agar is soluble in boiling water and sets into a gel when cooled to temperatures between 32 to 43 °C, depending on the seaweed source. Special agar grades can gel at lower temperatures for full hydration. Agar forms strong gels with uniquely high melting points of 85 °C or higher. It is used at low concentrations and doesn't require the additions of salts or adjustments to specific pH, which allows for greater freedom in formulations. Agar does not add calories and is tasteless.

Agar is synergistic with Locust Bean Gum and is compatible with many other polysaccharides and proteins.

Forms Strong Gels

High Melting Points

Tasteless

Gelatin Replacement

Icing Stabilizer

Coyote Brand® Product	Gel Strength	Mesh	Type
Coyote Brand® Agar	900 - 1100 g/cm^2	100	Gracilaria
Coyote Brand® Agar NB-2	800 - 900 g/cm^2	100	Gracilaria
Coyote Brand® Agar Gelidium	<750 g/cm^2	150	Gelidium

Coyote Brand® Agar is an excellent choice for baked goods, meat applications, dairy products, and as a replacement for gelatin in vegan products.

Coyote Brand® Agar NB-2 is a specially designed Agar that doesn't require boiling for full hydration; it dissolves at 80 °C or higher. This characteristic makes it a great choice for dairy products such as yogurts.

Agar Applications	Usage Levels
Glaze and icing	0.10 - 0.40 %
Piping gels	0.10 - 0.60 %
Candies	0.10 - 0.75 %
Baked goods	0.25 - 0.50 %
Canned meat products	0.50 - 1.00 %
Yogurt	0.05 - 0.30 %
Cheese	0.05 - 0.85 %
Wine clarification	0.05 - 0.15 %

Coyote Brand® Agar is food grade as described in the Federal Register (21 CFR) paragraphs 184.1115. Coyote Brand® Agar is Kosher certified by the Orthodox Union (OU).

Our Gums are Good.™

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The information and/or suggestions presented on this product are the results of the testing and observations carried out in our laboratories, and we believe them to be accurate as expressed. Because we cannot anticipate the many conditions under which this information may be used, we offer this information as a guideline only to assist our customers in the use of our products, and to help them determine the applicability of the product to their formulation(s). It is the responsibility of the customer to determine the usefulness, regulatory status and legality of our product in the customer's application and the customer assumes all responsibility for loss or damage arising from the use of our products.