



Tart



Cheesecake



Set Yoghurt



Fruit Cake



Pudding

Agar Agar

China Grass



An ISO 22000:2018 Co

Packaging

Powder

Bulk :1-5,10,15, 20, 25 Kg Corrugated Cartons, 25 Kg Fibre board drum.
Retail: 100/250/500 gm Metal containers.
10 gm Metalized poly sachets & 5*10 gm combo box.

Strips

Bulk: 10 kg HDPE bales
Retail: 10 gm, 25 gm, 100 gm, and 250 gm pouch

Agar Agar is a versatile hydrocolloid extracted from red seaweeds (Gracilaria and Gelidium) commonly used as gelling, stabilizing and thickening agent. It is used as 100% vegetarian substitute for Gelatin (which is manufactured from animal bones and skin).

Its ability to produce clear colourless, odourless and natural gels without the support of other colloids has long been exploited by the food industry, as a stabilizing and gelling agent. It is widely used in bakery, confectionery, dairy products, desserts, beverages, canned meat etc.

Agar agar is also used in: Microbiology, plant tissue culture, biotechnology, pharmaceuticals, dentistry, insect watering agent, homecare & personal care products, biofertilizer gel etc.

Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.

Company Profile

Established in 1982 Marine Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan and Alginates. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

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Fruit Jelly Candy

Properties

- Agar Agar is versatile hydrocolloids completely soluble in boiling water
- Agar Agar provides odourless, colourless and superior quality gels, which are devoid of taste, even at very low concentrations
- Agar Agar is gluten free, non GMO and 100% vegan
- Agar Agar has good synergies with sugar and with different hydrocolloids
- Agar Agar is the strongest natural gelling agent
- Agar Agar provides a thermo reversible gel
- Agar Agar gels at room temperature (34°C to 40°C) and melts at 85°C to 95°C
- Agar Agar can withstand sterilization temperatures



Jam



Panna Cotta



Sausage & Cured Meat



Fruit Jelly



Doughnuts



Fruit Caviar

Applications

Fruit Jelly Candies & Cake, Milk-based Jelly, Souffle, Pudding and Flans, Panna Cotta, Cheese Cake, Tarts, Marshmallows, Yoghurt, Doughnut, Jam and Marmalades, Sausage and Cured Meat, Zephyr, Vegan Cheese varieties, Popsicles, Vegan fried eggs, Fruit Caviar, Bakery fillings etc.

We Offer

- Agar Agar Gracilaria powder with gel strength ranging from 600 to 1200 gm/cm²
- Agar Agar strip/shreds form
- Agar Agar in flakes form
- Agar Agar Gelidium with gel strength above 600 gm/cm²
- Tailormade solutions as per customer's requirements



Popsicles



Flan



Marmalade