



9865 Mesa Rim Rd. Suite 206
 San Diego, CA 92121
 Tel: 800-789-5550 / Fax: 888-789-0444

PRODUCT SPECIFICATION SHEET
 Type I and Type II Agar
 5Kg – 50Kg

Properties	Type I	Type II
Color:	White to light cream	White to light cream
Moisture:	20% or less	20% or less
Gel Strength:	700-900 g/cm ² (Nikan, 1.5% sol)	600-1100 g/cm ² (Nikan, 1.5% sol)
Gel Point:	38-46°C (1.5% sol)	32-38°C (1.5% sol)
Melting Point:	82-88°C (1.5% sol)	82-88°C (1.5% sol)
pH in Gel:	6.0-8.0 (1.5% sol)	6.0-8.0 (1.5% sol)
Turbidity:	>50 Nephelos (Coleman)	>50 Nephelos (Coleman)
Ash:	6.5% or less	6.5% or less
Acid insoluble ash:	0.5% or less	0.5% or less
Lead:	<5 ppm	<5 ppm
Solubility:	In boiling water	In boiling water
	Due to high gel strength in especially high sugar content solutions (such as fly food), fly facilities have found they can use less Type I agar and still maintain the same gel strength as Moorhead-style agar, agar.	This is a Moorhead-style agar, agar. This agar can be used interchangeably with recipes calling for standard, food-grade agar. Also, this agar is better for use with antibiotics due to the lower gelling point than Type I agar.