



# Agar+

Agar+ is a blend of agar and starch, which gives your desserts a creamy, soft structure and still provides strength. Agar+ already binds at 80°C, ordinary agar needs 100°C.



12-25gr/l



80°C

## Processing

- Does not need to boil to bind, binds from 80°C
- Sets from 30-35°C
- Can be mixed
- Optimal: mix cold, then heat

## Application

- Ganache
- Panna Cotta
- Ice cream
- Crème Brûlée
- Flans

## Advantages

- Must not boil to bind
- Slows down melting behaviour of ice cream and sorbets
- Maintains product colour and flavour
- Alcohol and acid resistant

More info &  
serving tips :

