



ZI Bir ElKassaa - Elskén
 BP 937
 Ben Arous 2013
 Tunisie
www.Seltmg.com

DAIRY PRODUCTS

BY AGAR

APPLICATION	MAIN FUNCTION OF AGAR	LEVEL	QUALITY IMPROVED BY AGAR	REFERENCE PRODUCT	REFERENCE APPLICATION DATA SHEET
DAIRY PRODUCTS	Gelling, Thickening, Fat/Protein, Body Mouthfeel		Low Dosage Due to High reactivity with caseinate, Providing any texture desired, Improved Organoleptical		
Cream Spoonable 15% à 35% MG	Gelling, Thickening, Stabilizing	0.1 à 0.3%	Body mouthfeel, control texture	CSA D300	1001
CUSTARD	Gelling, Thickening, Stabilizing			CSA D700	1002
WHIPPING CREAM	Stabilizing	0.15% à 0.3%	Improved stability of foam	CSA D300	1003
DRINKING YOGHURT	Thickening, Stabilizing			CSA D350	1004
PANACOTA	Gelling, Stabilizing				1005
FLAN AND MILK PUDDING	Gelling, thickening	0.2% à 0.5%	Body mouthfeel, Control texture	CSA D300	1006
ELASTIC YOGHURT	Gelling, sp		Body mouthfeel, Control texture	CSA D700	1007
SPREADABLE DOUGH	Gelling, sp		Gelling, thickening	CSA D400	1008
PASTRY CREAM	Gelling, sp		Gelling, thickening	CSA D	1009
CHOCOLATE MOUSSE	Gelling, thickening	0.5 à 0.8%	Control texture, Stability of foam	CSA M500	1010
CREAM CHEESE LOW FAT			Body mouthfeel		1011
FRESH CHEESE	Water Binding, Spredability	0.1% à 0.5%		NATAGUM CPC100	1012
SPREADABLE PROCESS CHEESE			Body mouthfeel		1013
MARGARIN	Water Binding, Spredability	0.2% à 0.5%	Control texture, Substitute gelatine	CSA D300	1014
SET YOGHURT	Thickening, Stabilizing, water bending	1,2-2,4%	control textute, substitute of skimmed milk powder	CSAD400	1015
FRESH CHEESE	Gelling, Water Bending	0.2% à 0.5%	Control texture	NATAGUM CPC200	1016
CHEESE CAKE	Gelling, Water Bending	0.3% à 0.6%	Control Texture	CSA D50-CSA D300	1017
STIRRED YOGHURT	Thickening, Stabilizing, water bending	1,2-2,4%	control texture, substitute of skimmed milk powder	CSA D400	1018