



Meron<sup>TM</sup>

## PLANT GEL (GELLAN GUM)

Plant Gel is the brand name for the Gellan Gum of Marine Hydrocolloids. Plant gel is a High Molecular weight (formula weight approximately 500,000) Polysaccharide gum produced by fermentation of a carbohydrate by pseudomonas Elodea, purified, dried and powdered.

Plant gel will disperse in cold water. Dispersion is aided by use of warm/hot water. Plant gel can be used as a replacement for Agar Agar for many applications. Plant gel melts at 80°C to 100°C and gels at 10 to 50°C. Plant Gel is clear and no synerisis or weeping. Pant gel is pH tolerant from 3 to 10. Plant gel gelation is promoted by calcium chloride (fused). Plant Gel can be used for making clear gel, with rigidity, thermal stability, compatible with natural additives. Hence ideal for preparation of nutrient media for most microbial application and plant tissue culture work. With prominent gelling properly plant gel is widely used in food such as jelly, beverages, dairy products, jams, candy icing etc.



### Applications of Plant Gel



Food & Beverages



Medicine



Cosmetics



Plant-tissue culture



Air Freshener



Tooth paste



Fertiliser gel

Plant gel can enhance the hardness, elasticity and viscosity of flour products such as noodles, improve the taste, inhibit hot water swelling decrease the fragmentation of noodles and reduce turbidity of soup.

As the stabilizing agent plant gel is used in ice cream to improve shape maintenance. In cakes and cheese cakes it has moisture retention. Freshness preservation and shape preserving effects. In candy, plant gel is used to provide the product with good structure and texture and to shorten the formation time of starch soft candy gel. It can also be used in production of jam and jelly in place of pectin, as well as in stuffing of pastry and fruit pie.

### SPECIFICATIONS

<b>Color</b>	off white
<b>Odour</b>	No odour
<b>Appearance</b>	Free flowing powder
<b>Purity</b>	85 - 100%
<b>Loss on Dying</b>	≤ 15 -0%
<b>Lead</b>	≤ 2mg/kg
<b>Particle size 60 mesh</b>	≥ 92%

<b>Transparency</b>	≥ 78%
<b>Gel Strength</b>	≥ 900g/cm2
<b>Bacterium count</b>	cfu/g ≤ 1000
<b>Mould and yeast</b>	cfu/g ≤ 100
<b>pH</b>	4.0 - 7.0
<b>Ash</b>	≤ 15.0
<b>Arsenic</b>	< 4 ppm

### PACKING

**Bulk :** 5, 10, 25 kg cartons  
25kg fibreboard drum

**Retail :** 500 gm polycontainers



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