



Stirred Yoghurt



Set Yoghurt

## Packaging

1-5,10, 15, 20, 25 Kg Corrugated Carton  
25 Kg Fiber board drum.  
100 gm, 250 gm, and 500 gm metal containers

## Drinkable Yoghurt



# Spreadable Agar Agar Wondergel



Cake Glaze

Wondergel is a unique functional ingredient obtained by transforming the rigid structure of native agar-agar with no chemical treatment to give a softer and creamy texture while still maintaining the natural benefits of seaweed fibre.

Wondergel is an excellent alternative for partial or total replacement of traditional animal-based gelling agents and other expensive hydrocolloids to provide a particularly delicate and succulent mouth feel with smooth thixotropic flow.

## 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.

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.

## Storage

Store in a cool and dry place. Keep away from moisture. Keep the packet tightly closed after use. Shelf life: 3 years



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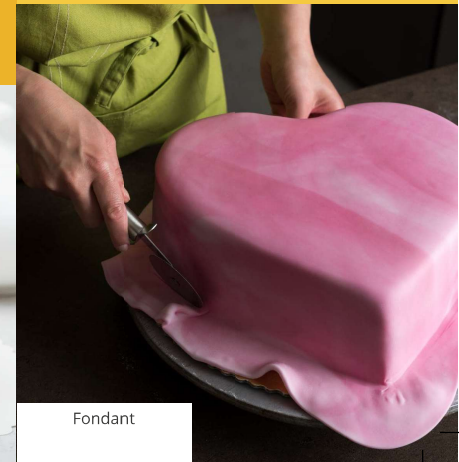
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Cheesecake



Fondant

## Properties

- Low gel strength
- Dissolves completely at lower temperature (75-80°C)
- Low gelling point (33-35°C)
- Thermo reversible
- Highly spreadable
- Does not require gelling aids (e.g. KCl in standard k-Carrageenan)
- High content of natural dietary fibres.
- High clarity with natural taste and odour.
- It imparts a pleasantly smooth, creamy and full-bodied mouth feel.
- High water - binding capacity to minimize syneresis and offers a good and homogenous structure in the final product.
- Excellent synergy with sugar, dairy products and other hydrocolloids (i.e. Low methoxyl pectin).
- Suitable for various cultural, religious, and dietary preferences (vegan, vegetarian)
- Replacer for animal gelatin, LM pectin, iota Carrageenan.



Jam



Smoothie

## Advantages of Wondergel over Gelatin

Particulars	Wondergel	Gelatin
Dosage	Lower	Higher
Stability	Higher melting point. Guaranteed low whey-out Phenomenae Longer final product shelf-life	Low melting point Increased rate of phase separation. Shorter final product shelf-life
Cultural & Religious Acceptance	100% vegan and suitable for all religious communities	Non-vegan, animal origin, severe restriction in religious beliefs.

## Advantages of Wondergel over Pectin

Particulars	Wondergel	Pectin
Availability	Raw material from tropical cultivated seaweed crops, always available	Depends on Citrus crops harvesting
Gelling Condition	Does not require special condition	Require low pH and high brix to gelify
Handling	Sets, disperses & dissolves easily	Need longer time to set

## Applications

Grade	Gel Strength	Applications
Wondergel 30 Premium	30-50	Spray glaze and mirror glaze
Wondergel 30	30-50	Cake glaze, Drinking Yoghurt, Flavoured milk, Ready to drink Beverages, Smoothies, Mousse, Syrups and fillings, Dips and Sauces, Custards, Soup and Stew, Fruit Crush
Wondergel 50	50-80	Cake Glaze, Pannacotta, Stirred Yoghurt, Spreadable Cheese, Creme Brulee, Pie Fillings, Tart Fillings, Creamy Shrikhand
Wondergel 100	100-150	Cake glaze, Jam and Marmalade
Wondergel 200	200-250	Cheese Cake, Rolled Fondant, Sherbet and Sorbet, Sugar only Jam, Set Yoghurt, Paneer



Doughnuts



Panna Cotta



Marmalade



Mousse