

Vegetable gelling agent in leaf form

VEGIGEL®

Agar Agar

No weighing,
no measuring.
Consistent gelling
power per leaf.



GELITA

First Agar Agar gelling agent in leaf form

In times of changing eating habits, vegetarian and vegan products are playing an increasingly important role. The source of food also plays a decisive role for many ethnic or religious groups (kosher, halal). Until now, the purely plant-based gelling agent Agar Agar was only available in powder form or as a mixture with other gelling agents.

With VEGIGEL®, GELITA has now been able to provide Agar Agar as a standardized leaf using a new manufacturing process. VEGIGEL® offers numerous advantages for the preparation of food, such as the same gelling power for every single leaf, a higher melting point, and ease of use.

NO WEIGHING OR MEASURING

Every single leaf has an exactly defined and identical gelling strength, which greatly simplifies dosage specifications in recipes.

HIGHER MELTING POINT

Agar Agar has a significantly higher melting point than the classic gelling agent gelatine. Therefore food remains stable for longer even in hot regions.

ONLY TWO APPLICATION STEPS

Add the Agar Agar leaf to the liquid just before it boils. Cook at a rapid boil, stirring continuously, until the leaf has fully dissolved. Allow to cool in the refrigerator for 1 to 3 hours.



For
professionals
and hobby
confectioners!

Pflanzliches Geliermittel in Blattform · Vegetable gelling agent in leaf form
Agent gélifiant végétal en feuilles · Gelificante vegetal con forma de lámina

VEGIGEL®

Agar Agar

2 BLATT SHEETS FEUILLES LAMINAS

HALAL

No weighing,
no measuring.
Consistent gelling
power per leaf.

HALAL