

INA KANTEN
SMOOTH 100G

Brand New Agar to create a smooth texture



Features of SMOOTH100G

Natural & Vegetal material

SMOOTH100G is agar which derived from red seaweed. Agar is 100% natural and vegetal material with over 400 years of history in Japan.



Creamy texture

SMOOTH100G gives "SOFT and CREAMY" texture. It is a new development compared to traditional agar which gives "HARD and BRITTLE" texture.



Regular agar

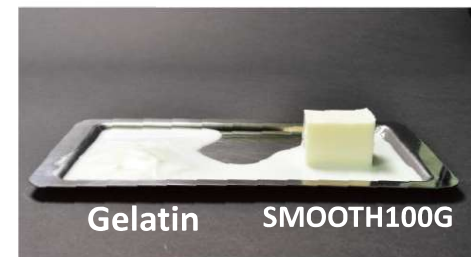


SMOOTH100G

Heat tolerance

SMOOTH100G is very strong against heat despite its delicate and soft texture.

40°C



Gelatin

SMOOTH100G

Difference from regular agar

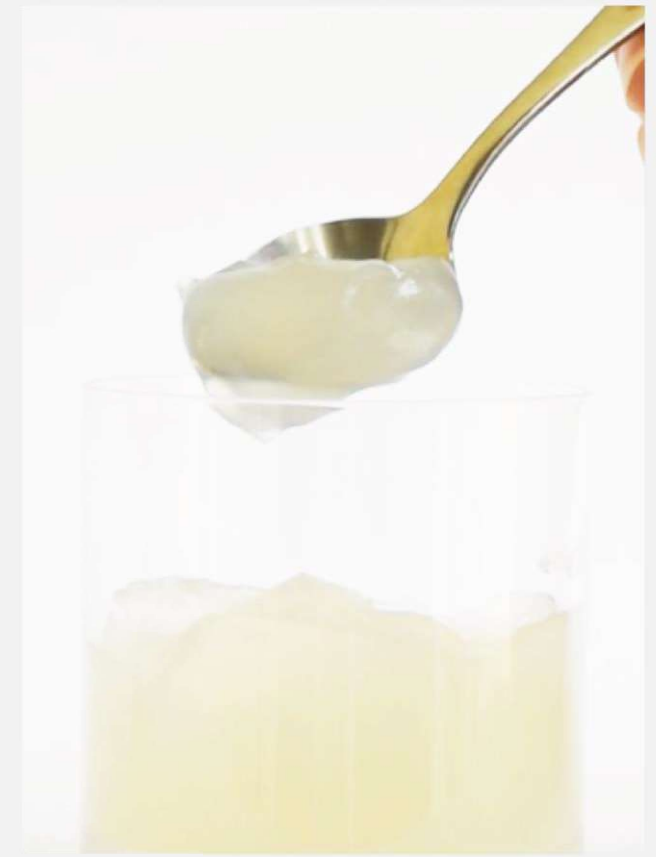
Soft Texture

Basic image for traditional agar gel is “HARD and BRITTLE”

SMOOTH100G makes “SOFT and SMOOTH” gel which completely changes your image on agar.



Regular Agar



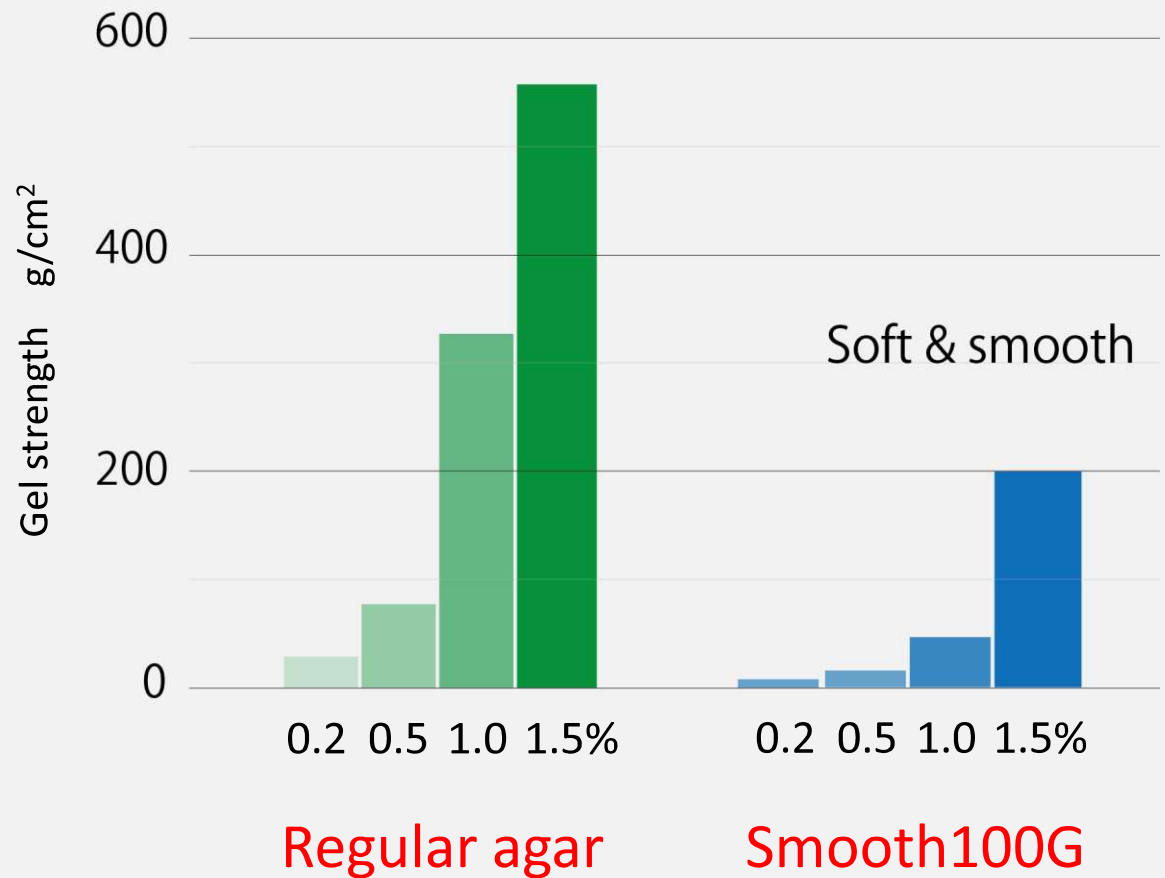
Smooth100G

Difference from regular agar

Soft Texture

SMOOTH100 is a brand new agar developed by INA FOOD INDUSTRY CO.,LTD.

It is designed to make extremely soft texture but also to inherit traditional agar's good features such as heat stability, rich flavor release etc.

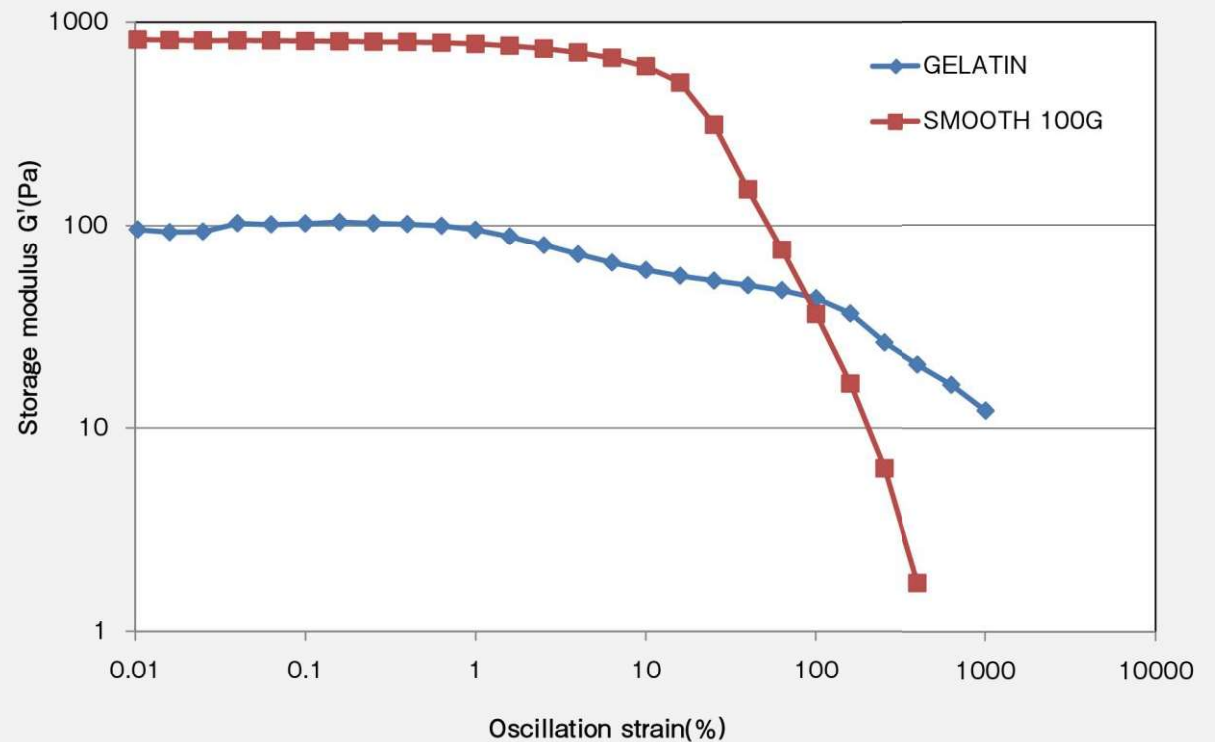


Smooth Texture

“Melting” experience

SMOOTH100G shows completely different figures from traditional agar.

The high resistance value at the start shows agar’s rich taste. The sudden drop on the graph shows its light texture as if the solid suddenly transform into liquid.



Shape retention

Shape retention

Despite its smooth texture, SMOOTH 100G has strong shape holding ability.

Picture shows effect on bread 1 day after spreading honey.

Control picture shows that bread absorb honey while its counterpart with 1% agar shows strong water holding and shape retention ability.



Control



SMOOTH 100G

Spread property

Spreadability

SMOOTH100G gives gel a soft texture with low stickiness.

It is also unique that the spread gel is with low water separation.



Improve Peelability

Peelability

By using SMOOTH100G with its minimum dosage, the agar reduce stickiness and improve peeling functionality.

This application is widely used among dairy industries in Japan.

