




















## Marine Hydrocolloids - Product Catalog





S.No.	Image	Product Name	Catalog Number	Product Information	MRP
1		Meron Agar Agar China Grass Powder 500 Grams	MRN- AGA-500	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	1595
2		Meron Gracilaria Seaweed Powder 100 Grams	GN- VEVX- 40EZ	'Sealife' is Marine Hydrocolloids two in one texturizer and dietary fibre, made from 100% pure pulverized gracilaria seaweed.	400
3		Meron Spreadable Agar Agar - Wonder Gel 30 - 100 Grams	MRN- 100WG30	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess.	475
4		Meron Spreadable Agar Agar - Wonder Gel 30 - 250 Grams	MRN- 250WG30	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess.	1070
5		Meron Agar Agar China Grass Powder 250 Grams	MRN- AGA-250	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	875

6		Meron Agar Agar China Grass Powder 100 Grams	MRN- AGA-100	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	390
7		Meron Agar Agar Strips 100 Grams	MRN- 100GM- 001	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	425
8		Meron Agar Agar Strips 10 Grams	MRN- STP10GM- 001	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	47
9		Meron Agar Agar Strips 25 Grams	MRN- 25BOP- 001	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	200
10		Meron Agar Agar China Grass Sachet 10 Grams	MRN-10S- 001	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	125
11		Meron Agar Agar China Grass Sachet 50 Grams (10Gms * 5 Pack)	MRN-10S- 5-001	Agar Agar is used as 100% vegetarian substitute for Gelatin in the food industry.	225
12		Meron Spreadable Agar Agar - Wonder Gel 30 - 500 Grams	MRN- 500WG30	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess.	1990

13		Meron Spreadable Agar Agar - Wonder Gel 50 - 100 Grams	MRN- 100WG50	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess.	475
14		Meron Spreadable Agar Agar - Wonder Gel 50 - 250 Grams	MRN- 250WG50	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess.	1070
15		Meron Spreadable Agar Agar - Wonder Gel 50 - 500 Grams	MRN- 500WG50	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess.	1990
16		Meron Spreadable Agar Agar - Wonder Gel 200 - 100 Grams	MRN- 100WG200	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess	475
17		Meron Spreadable Agar Agar - Wonder Gel 200 - 250 Grams	MRN- 250WG200	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess	1070
18		Meron Spreadable Agar Agar - Wonder Gel 200 - 500 Grams	MRN- 500WG200	Agar Agar type Wonder Gel is perfect vegetable substitute to traditional animal gelatin that provides a soft & delicate texture with smooth spreadability & creaminess	1990

19		Meron Refined Carrageenan - 100 gm	MRN-RC-100	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 6-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae.	300
20		Meron Refined Carrageenan - 250 g	MRN-RC-250	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 6-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae.	650
21		Meron Refined Carrageenan - 500 Grams	MRN-RC-500	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 6-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae.	1150
22		Meron Semi-Refined Carrageenan - 100 Grams	MRN-SRC100	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 6-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae	235
23		Meron Semi-Refined Carrageenan - 250 Grams	MRN-SRC250	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 6-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae	445
24		Meron Semi-Refined Carrageenan - 500 Grams	MRN-SRC500	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 6-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae	775

25		Meron Pure Refined Carrageenan - 100 Grams	MRN- PRC100	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 7-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae	365
26		Meron Pure Refined Carrageenan - 250 Grams	MRN- PRC250	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 8-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae	800
27		Meron Pure Refined Carrageenan - 500 Grams	MRN- PRC500	Carrageenan is made up of sodium, potassium, magnesium and calcium sulphate esters of galactose and 3, 9-anhydrogalactose units. It is a wholly natural ingredient obtained from certain species of red edible seaweed called the Class Rhodophyceae	1500
28		Meron Gellan Gum Powder - 100g	MRN- PG100	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.	520
29		Meron Gellan Gum Powder - 500g	MRN-PG- 500	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	2300
30		Plant Gel ( Gellan Gum)	MNR-PG- 01	Plant Gel is the brand name for the Gellan Gum of Marine Hydrocolloids. Plant gel will disperse in cold water. Dispersion is aided by use of warm/hot water. 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	500.00

31		Merlon Agar Agar Pharma Grade 25kg	MNR-PG- 01	Agar Agar is useful as a laxative. When hydrated, it provides a smooth, non-irritant bulk in the digestive tract. It is also used in preparation of emulsions, suspensions, capsules and suppositories in surgical lubricants and as a suspending agent for Barium sulphate Radiology.	2200.00
32		Agar Agar Tissue Culture Grade	MNR-TC- 01	The major application of Agar Agar is in the field of plant tissue culture. The growing interest in tissue culture as a standard method for the propagation of orchids and other ornamental plants, vegetables, fruits and other agricultural products	1750.00
33		Agar Agar Cosmetics Grade	MNR-C-01	Perfectly set peel off masks for young, vibrant and healthy skin	470.00
34		Merlon Agar Agar Technical Grade	MNR-TG- 01	Agar Agar Technical Grade is used for general purposes where clarity is not of the prime importance. We offer Technical Grade Agar of different specifications based on the end use application.	1720.00

**For More Information - Please feel free to contact**

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