



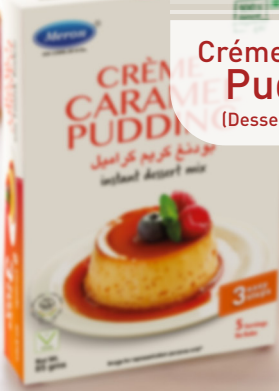
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Crème Caramel Pudding

(Dessert Premixes)



Crème Caramel Pudding

بودنغ کریم کرامیل

Meron's crème caramel, the classic French dessert, is a delicious, silky pudding, with a velvety-soft texture. It feels both light and decadent. The smooth creamy custard with a rich brown caramel syrup oozing down its sides, is a timeless and indulgent celebration of all things sweet.

85 gms



Vanilla Pannacotta

(Dessert Premixes)

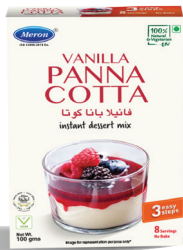


Vanilla Pannacotta

فانیلا بانا کوتا

Meron's Vanilla Pannacotta is classic, Italian dessert for a summer day. Its light and delicate flavours make it a sweet indulgence, delicious on its own or paired with fresh berry toppings. Even better, get adventurous and serve it with caramel sauce, chocolate ganache, nuts or praline.

100 gms



Chocolate Mousse

(Dessert Premixes)

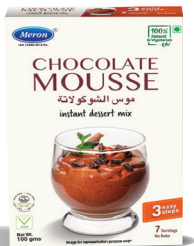


Chocolate Mousse

موس الشوكولاتة

Meron's chocolate mousse is a decadent and creamy chocolate indulgence. Its intense chocolateness pairs with a light-as-air texture making it an insanely delicious dessert. This luscious eggless chocolate mousse is great on its own with a dollop of whipped cream, but also makes flavourful fillings for cakes, tarts and pastries.

100 gms



Crème Brûlée

(Dessert Premixes)

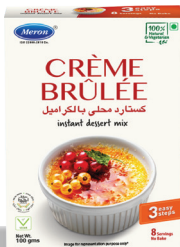


Crème Brûlée

كستاد محلي بالكراميل

Meron's elegant crème brulee is an indulgent play of textures. Creamy custard and crunchy caramel in every bite! A rich, creamy, melt-in the mouth custard finished with a brittle topping of caramelized sugar that cracks when you tap it with a spoon.

100 gms



Agar Agar

For Jellies & Puddings



Strawberry Coconut Milk Pudding

أغار أغار

The Gelatin that's Veg!

Our all-natural, 100% certified Vegan Agar Agar powder is extracted from seaweed. This gelling agent gives instant setting, excellent finish and an extended shelf life. Perfect for custards, jellies, jams, tarts, puddings, fruit caviar, vegan cheese and set curd.

100 gms



250 gms



500 gms



Agar Agar

Strips

Meron



Salad

أغار أغار

10 gms

25 gms

100 gms



Agar Agar

Combo Box



Tender Coconut Pudding

أغار أغار



5 x 10gms sachet

Vegetarian Jelly Powder



For Water Jelly
& Cup Jelly



lemon jelly

مسحوق جلي نباتي

Aids Digestive Health

Our Vegetarian Jelly Powder gets set in a short time, with minimal water separation. 100% certified Vegan product extracted from seaweed, water-soluble and easy to set at room temperature. Your ideal choice for water and milk based jellies, cup jellies and a wide range of other gel textures.

100 gms



250 gms



500 gms



Vegetarian Jelly Powder Combo Box



Moroccan Rose Pudding

مسحوق جلي نباتي



5 x 10gms sachet

Spreadable Agar Agar



Wondergel 30

For Smoothies,
Sauces, Dips & Shakes



Avocado Smoothie



أغار أگار قابل للدهن

Just Feel that Smooth!

With real creaminess and 100% certified vegan product extracted from vegetable origin, Wondergel 30 is as light as they come. This spreadable agar gives a soft and delicate texture. Add to your cake glazes, custards, syrups, sauces, smoothies, drinking yogurts and flavoured milk.

500 gms

250 gms

100 gms



Spreadable Agar Agar



Wondergel 50

For Cake Glazes
& Custards



Vanilla Panacotta

أغار أگار قابل للدهن

It is Free from Starch!

Get a full-bodied, melt-in-the-mouth feel with Wondergel 50. It's 100% certified Vegan, sets easily and dissolves quickly. Works like a charm for cake glazes, stirred yogurts, panna cotta, custards, mousse and spreadable cheese.

500 gms

250 gms

100 gms



Spreadable Agar Agar



Wondergel 200

*For Cheese Cakes
Jams & Fondants*



Orange Marmalade

أغار أگار قابل للدهن

Softer And Creamy Texture!

Get excellent consistency, with Wondergel 200. A 100% Vegan thickening agent extracted from seaweed, that gives an enhanced mouth-feel. Add to fondants, jams, paneer, cheese cake, marmalades and set yogurts for the perfect texture.



Pure Refined Kappa Carrageenan



For Puddings, Custards
Vegan Cheese varieties
& Flavoured Milk



Blueberry Tart

كبا كاراجينان النقي المكر

A Highly Fibrous Ingredient

Made from natural seaweed, this certified vegan product is the best alternative for traditional gelatin-based gelling agents. Strong stabilising and binding properties make it ideal for ready-to-eat jellies, flans, vegan cheese varieties, puddings and dairy beverages like flavoured milk and processed cheese.

500 gms

250 gms

100 gms



Ice Cream Stabilizer



For Ice Creams & Frozen Desserts



Ras Malai Icecream

مثبت الآيس كريم

For Better Consistency And Texture

Our Ice Cream Stabilizer is 100% Vegan, extracted from seaweed, and gives unmatched stability to liquid milk products and frozen dairy desserts. Gives you perfectly whipping cream, ice cream and mousse with the right consistency and texture.



Xanthan Gum

Meron

For Spreads & Mayonnaise



Mayonnaise

صمغ الزانثان

For All Gluten Free Products !

Xanthan Gum is used to thicken your salad dressings, mayonnaise and spreads. Also widely used as an Egg White replacer, this can be used for all gluten free products.

500 gms

100 gms



Guar Gum

For Jams And Sauces



Tomato Sauce

صمغ الغوار

Enhance The Softness !

Guar Gum is useful as a thickener, emulsifier and stabiliser. It is used as an additive and enhances the softness and quality of breads. Use it to make sauces, jams, salad dressings and cheeses.

100 gms



500 gms



Konjac



Noodles and Pasta

كونجك

Konjac is a 100 % natural origin powder that is high in fiber content. It is extracted from the Konjac tuber (*Amorphophallus muelleri*) and comprised mainly of Konjac glucomannan, which is a type of soluble fibre. Konjac can be used as thickener, stabilizer, emulsifier, and gelling agent in different applications, such as food, pharmaceutical, and cosmetics.

Sodium Alginate Food Grade

Meron

For Spherification



Spherification



ألجينات الصوديوم

Thickener And Texture Improver !

Derived from seaweed, Sodium Alginate is used as a thickener and texture improver. Use this for making those delicious Vegan Meat dishes and for spherification.

100 gms



500 gms



Glazemate
(Cold Glaze Stabilizer)



جلازميت

We proudly introducing our ready to use cold glaze stabilizer for the easy use. It has the ability to enhance the property of final glaze. The resultant gel layer protects the finished product from drying out, preserves fruit ingredients and improves the look and freshness of the cake.

1 kg



Ice Cream Stabilizer



مثبت الآيس كريم

For Better Consistency And Texture

Our Ice Cream Stabilizer is 100% Vegan, extracted from seaweed, and gives unmatched stability to liquid milk products and frozen dairy desserts. Gives you perfectly whipping cream, ice cream and mousse with the right consistency and texture.

1 kg



Milkshake
Stabilizer

Meron®



مكثف للميلك شيك

A perfect milkshake requires the right emulsifier to stabiliser ratio. Meron offers a wide range of emulsifiers and stabilisers specifically developed for each application. Our Milkshake Stabilizer has been designed to provide creamy mouthfeel and a smooth texture along with foam stability.

1 kg



Flavoured Milk Stabilizer



مثبت الحليب بالنكهات

Flavoured milk drinks are sweetened dairy drinks, typically made with semi-skimmed milk, sugar, stabiliser, colour, flavouring and / or cocoa powder. The interactions between milk proteins, minerals, and other milk constituents with stabilizers is crucial for the appearance, body, texture, mouthfeel and consistency of the end product.

1 kg



HORECA RANGE



About Us

Based out of God's Own Country, Kerala, Meron is the largest Manufacturer & Exporter of all grades of Agar Agar in India which includes Food (Powder & Strips), Cosmetics, Pharmaceutical (BP,USP,IP Standards), Bacteriological, Plant Tissue Culture and Technical (Air Freshener gel, Fertiliser Gel, Watering Agent for Insect Farming, Dental Casting) with ISO 22000 : 2018, ISO 9001: 2015,GMP, HACCP, Global Vegetarian, Kosher and Halal Certified. Other than Agar Agar, our stable includes Agarose, Spreadable Agar (Wondergel), Carrageenan, Gellan Gum (Plant Gel), Chitin, Chitosan and Culture Media Ingredients.

What originated in 1982 as a manufacturing unit to cater to the local markets' demand for china grass, has evolved over the decades, through continuous research and development, into one of the largest manufacturers and exporters of Agar Agar and allied products in India. The brand grew to this scale owing to the vision of the founder, carried forward by the next generation, to be recognised as a brand of superior quality. Our retail expansion started with the thought of bringing forth a healthy, vegan alternative to Gelatin to the growing base of home bakers and small and medium catering businesses, people who are conscious of the source of their ingredients and give more importance to a healthy lifestyle.

Our purpose is to provide products that can support a vegan and healthy lifestyle and as an extension of that contribute to the sustenance of our planet.





Scan for TDS



Scan for Brochures



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