

HOW TO USE

Here are three key things to know before using agar-agar:

- To activate its thickening properties, agar-agar must be boiled because it melts and dissolves in water at 185°F (85°C) or higher. Once at a full boil, use a spoon to see if the liquid is clear of tiny agar-agar particles.

- Add agar-agar to a cold liquid. Otherwise, it will clump up because it starts to set around 95 - 113°F (35 - 45°C).

- Acidity affects its thickening ability. To set fruit juices or purees, dissolve agar powder in plain water and then blend in acidic liquids. The same goes with alcohol, coffee, tea, and cocoa/chocolate. Add them after agar is fully dissolved.



①

To prevent lumping, dissolve the Agar Agar powder in liquid - water or juice - and then bring it to a boil while stirring frequently.



②

Once at a rolling boil, reduce the heat to low and simmer for 3 minutes.



③

Add sweetener and flavorings of your choice. Stir it until well-blended.



④

Take it off the heat, and pour it into a mold. Then, put it in the refrigerator to cool and set.

TEXTURE CONTROL

Soft



1 tsp

Creamy

jam, custard, filling, sauce

Firmer



1.5 tsp

Soft

chutney, gummy,
panna cotta, yogurt, pudding

Firm



2.5 tsp

Firm

cheese, candy

Agar Agar provides a firmer texture than gelatin.
Adjust the amount for your desired texture.

Enjoy the Agar Agar magic!

LIVING JIN

WHO WE ARE

LIVING JIN was started in 2016 by a South Korean woman, Jina Kim. Our main product is agar-agar powder, a vegan substitute for gelatin. As a plant-based, gluten-free, and starch-free thickener, it allows you to make food to fit your diet.

We at LIVING JIN are committed to helping people enjoy food they like. The toughest challenge in following a specific diet is giving up certain foods. With agar-agar, you don't have to. All you need is creativity.

To empower our customers, we created a global recipe community, Nooria. Here, you can find creative agar-agar recipes from all around the world. You'll learn how to tweak traditional recipes to suit your diet or even discover new recipes to try.

We also host recipe contests every month to update the Nooria Recipe Library. If you don't find recipes you want, let us know. We will design our contests to get those recipes for you. Submit your own recipes for a chance to win. Subscribe to our weekly newsletter and follow us on Instagram for new recipe ideas.

We grow with our customers. We decided to create Nooria, host recipe contests, and publish free cookbooks because our customers asked for recipes. Every decision we make is for you and with you. Engage with us!

LIVING JIN Agar-Agar Powder

LIVING JIN Agar-Agar Powder is vegan gelatin, made with 100% natural seaweed. Agar-agar has no color, odor, or taste, making it versatile for cooking. It is great for making vegan cheese and a wide variety of vegan desserts. Agar-agar gives you the freedom to tweak recipes to suit your diet by allowing you to thicken food without animal ingredients, sugar, or starch. Unlike animal-gelatin desserts, agar-agar desserts are vegan-friendly, set fast, and stay firm outside of the refrigerator. Agar-agar also outperforms animal gelatin in setting acidic and alcoholic liquids.