



Java Biocolloid Europe

Our New Facility

After painstaking work and commitment, Java Biocolloid Europe has finally completed the renovations for the new production site in Trieste, Italy. The site was purchased in December 2018 and, in record time, rendered suitable for the production of food ingredients and pharmaceutical products.

Furnished with a fully equipped quality control laboratory, managed by staff with extensive professional qualifications, Java Biocolloid Europe will guarantee the highest level of food safety. Production will begin this autumn after all the necessary quality and authorization procedures have been completed.

Moreover, the running collaboration with AREA Science Park and Samer & Co. Shipping will also guarantee the pursuit of even more ambitious projects.

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Introducing agarEASY®

The Latest Addition to The Range

Due to a growing demand for plant-based substitutes to products of animal origin, Java Biocolloid has analysed consumer trends and invested in the development of a new agar production process. We are proud to introduce the latest addition to our range, agarEASY®. This innovative agar can dissolve at a lower temperature of 80°C with a gel strength greater than 600 g/cm².

The production process of agarEASY® has been implemented using technologies adapted from the pharmaceutical industry and guarantees optimal results and quality.

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Pollution and Food

The Threat of Microplastics

The amount of plastic deposited in the environment has reached highly unsustainable levels and we are now at a critical turning point. We must all make significant adjustments to our production, consumption and waste management habits to ensure the survival of our planet.

Java Biocolloid is continually committing towards reducing plastic in our production process and our products. We are achieving this through the replacement of plastic packaging with eco friendly materials (when allowed by legislation), the use of natural fibres (bamboo and jute) in cultivation areas to substitute polypropylene and the meticulous control of the production phases to guarantee safe, microplastic free end products for our customers.



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Jelly Caviar

Where Science Meets Art

Modern haute cuisine presents dishes with stunning garnishes; one of the best examples of this is jelly caviar.

Jelly caviar can be made with our innovative new product, agarEASY®, through cold oil spherification. As agarEASY® dissolves at a much lower temperature and becomes gel at 35-45°C, when the hot agar solution is dropped into cold oil using a syringe it will form a nice spherical shape.

Our agar has found great success in high class restaurants around the world and we offer a range of products that meet very particular specifications, suitable for the spherification technique and many other creative applications.

[Contact us for the recipes](#)

