

## HIGH QUALITY FOOD GRADE GUAR GUM POWDER

### DESCRIPTION

Food Grade Guar Gum is a high purity powder which is obtained from the endosperm of the seed of guar plant *Cyamopsis tetragonolobus*. Guar Gum is a high molecular weight polysaccharide which has a mannose backbone and galactose side chain. The average ratio of these two units is approx 2:1.

Guar is a natural vegetable gum which does not require heat to develop full viscosity.

### BENEFITS & FEATURES

- \* Cold water soluble
- \* High viscosity
- \* Rapid hydration
- \* Freeze thaw stable

### APPLICATIONS

- \* Ice cream
- \* Noodles
- \* Candies
- \* Instant Soups & gravies
- \* Cake mixes
- \* Processed Cheese

ANALYSIS	SPECIFICATION	TYPICAL RESULTS
MOISTURE %	12.0 MAX.	9 – 11
A.I.R. %	3.0 MAX.	2.5 – 3.0
PROTIEN %	4.5 MAX.	4.2 – 4.5
pH		
MESH %		
+80	TRACES	TRACES
- 200	95.0 MIN.	95 – 96
VISCOSITY 1 % 20 RPM, 25° C		
2 HRS	5000 MIN.	5200 – 5500
24 HRS	STABLE	STABLE
MICROBIOLOGICAL		
PLATE COUNT/G.	5000 MAX.	3000 – 4000
YEAST & MOULD/G.	500 MAX.	200
COLIFORM/E. COLI	NEGATIVE	NEGATIVE
SALMONELLA	NEGATIVE	NEGATIVE

La información suministrada en este boletín es orientativa. Para pedido de mmuestras, aplicaciones de GOMA GUAR en su proceso y la descripción de las técnicas analíticas de control, recomendamos pedir asesoramiento técnico a nuestras oficinas.