

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic guar gum (E412)
Code	55300
Country of agricultural origin	Asia
Country of last processing	Asia
Last update	06-04-2020
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Guar gum
Additives	E412
Process	Ground endosperm of the seeds from <i>Cyamopsis tetragonolobus</i> (L.) Taub. (Fam. Leguminosae), consisting mainly of polysaccharides of high molecular weight (50.000-8.000.000), Harvest, grounding, packing.

Sensorial properties	
Smell	Product specific
Colour	White to yellowish white
Taste	Product specific
Appearance	White to yellowish white powder

Packing	
Net content	10 kg
Kind of packing	paper bag with PE innerliner
Pieces per pallet	50

Shelf life	
Storage conditions	Cool and dry
Maximum shelf life	12 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	778 KJ 186 Kcal	
Protein (g)	5.0	
Fat (g)	1.0	Saturated: 0.3
Carbohydrates (g)	1.0	Sugars: 1.0
Dietary fibre (g)	82	
Salt (g)	0.55	

Analytical properties	
Ash (%)	< 1
pH	5.5 - 7.0 (1% solution)
Loss on drying (%)	< 13
Acid Insoluble matter (%)	< 4
Protein (%)	< 7
Viscosity	Min 4.800 mPa/s (1% solution, Brookfield LVT spindle 4, 20 rpm, 25°C after 2 hours)
Particle size (%)	> 95 (trough 200 mesh)
Galactomannans (%)	> 81

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent

Allergy list		(+ = present, - = absent * = possible cross contamination)	
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate added E620-E625	-
Gluten	-	Sulfite E220-E228	-
Wheat	-	Benzoic acid/Parabens E210-E213	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine E102	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

Use	Stabiliser/thickener/emulsifier that can be used to add viscosity in a broad range of food applications. Dosage is depending on the desired structure in the final product.
-----	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------