

Product specification

Product: Guar Gum powder

E-No.	412
Art. No.	12007
Definition	Guar gum is the ground endosperm of the seeds of natural strains of the guar plant, <i>Cyamopsis tetragonolobus</i> (L.) Taub. (family Leguminosae)
Application	Thickening, binding agent, stabilisator
Origin	India

Specification parameters

Sensoric description

Appearance	white - yellowish powder
Odour and taste	neutral, characteristic

Chemical / physical data

pH - value	approx.	5,5 - 7,0
Loss on drying % (105 °C, 5 h)	max.	14,0
Ash % (800 °C)	max.	1,5
Acid-insoluble matter %	max.	4,0
Galactomannan content	min.	82
Protein (N x 6,25)	max.	7
Starch		negative
Viscosity cps (2h/25 °C)	approx.	5.000
Viscosity cps (24h/25 °C) (Test method ISO P22-100, Brookfield)	min.	5.000
Particle size mesh	approx.	200
Solubility		soluble in cold water
Galactose, Mannose test		passes test
Organic peroxides meq	max.	0,7
Furfural ppm	max.	1,0
Pentachlorophenol ppm	max.	0,01
Heavy metals (as Pb) ppm	max.	20,0
Arsenic ppm	max.	3,0
Lead ppm	max.	2,0
Mercury ppm	max.	1,0
Cadmium ppm	max.	1,0

Microbiological data

Total plate count p/g	max.	5.000
Yeast and Moulds p/g	max.	200
E.coli p/5 g		negative
Salmonella p/25 g		negative

Packing	Paper bags with PE inner liner at 25 kg
Shelf life	2 years after manufacturing date, under recommended conditions
Storage	Cold and dry conditions, sealed packaging, at 15-28°C, max. 65% RH

The material complies with the requirements of the Food Chemical Codex (FCC), the EU Regulation 231/2012 listed with the specifications set out in Annexes II and III to Regulation (EC) No 1333/2008 on food additives and Regulation (EC) No 1831/2003 on additives for use in animal nutrition.

All information in this product specification is based on our current knowledge and experience. The data in this specification serves as product description only and have been ascertained immediately after production or import of the goods. A legally binding guarantee of certain characteristics or of the suitability for a concrete application cannot be deduced from this specification. Improper transport and/or improper storage can cause changes. The product specification does not release the consumer from his own examinations of the characteristics of the product and the suitability for the intended use. This document was issued electronically and is valid without signature.

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Issue date 16.10.2010
 last adjustment: 29.01.2013
 Issued through QS
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Product specification

1. Ingredients with allergenic potential acc. to Regulation (EU) No 1169/2011

Declaration of the allergenic potential component

Guar Gum

	contained or added			used in the production site, during transport, in the warehouse			crosscontamination	
	no	yes	if yes, specify name	no	yes	if yes, specify name	no	Yes
1.1 Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.2 Crustaceans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.3 Eggs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.4 Fish and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.5 Peanuts and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.6 Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.7 Milk and products thereof (including Lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.8 Shell fruits and products thereof: nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.9 Celery and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.10 Mustard and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.11 Sesame seeds and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.13 Lupin and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>
1.14 Molluscs and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>

Product specification

Nutritional values	Per 100 g
Energy KJ	742 – 782
Energy Kcal	185 – 194
Fats (total) g	0,3 - 0,7
of which saturated fats g	0,35
of which mono-unsaturated fats g	0,30
of which poly-unsaturated fats g	0,15
Trans fatty acids g	0,04
Protein g	3,5 - 5,0
Cholesterol g	0
Sodium mg	1,5 - 2,0
Fibres %	83,9
- insoluble %	2-2,6

*All information is subject to the usual fluctuations in natural products.

NON-GMO Statement

We herewith confirm, that above mentioned product is not produced of GMO´s nor does it contain or consist GMO´s. In the whole manufacturing process no raw materials are used that have to be labeled as GMO-containing or as being GMO derived or are subject to traceability of GMOs.

Furthermore we confirm that, we strictly adhered to EC-Regulations concerning the traceability and labeling of food and feed products: (EC/1830/2003) and EC/1829/2003 of the European Parliament and the council of 22. September 2003 on genetically modified food and feed.

Packaging Statement

The product complies with regulation (EC) No 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC as well as with regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.