

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Organic guar gum (E412)</b>
<b>Code</b>	<b>55300</b>
<b>Country of origin</b>	<b>Asia</b>
<b>Last update</b>	<b>14-08-2018</b>
<b>Issue Date</b>	<b>09-08-2018</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Guar Gum</b>
<b>Additives</b>	<b>E412</b>
<b>Process</b>	<b>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.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific</b>
<b>Colour</b>	<b>White to yellowish white</b>
<b>Taste</b>	<b>Product specific</b>
<b>Appearance</b>	<b>White to yellowish white powder</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>paper bag with PE innerliner</b>
<b>Pieces per pallet</b>	<b>50</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelf life</b>	<b>12 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	<b>794 KJ</b> <b>190 Kcal</b>	
<b>Protein (g)</b>	<b>5.0</b>	
<b>Fat (g)</b>	<b>1.0</b>	<b>Saturated: 0.3</b>
<b>Carbohydrates (g)</b>	<b>1.0</b>	<b>Sugars: 1.0</b>
<b>Dietary fibre (g)</b>	<b>82</b>	
<b>Salt (g)</b>	<b>0.55</b>	

Analytical properties	
<b>Ash (%)</b>	<b>&lt; 1</b>
<b>Moisture (%)</b>	<b>&lt; 3.5</b>
<b>pH</b>	<b>5.5-7.0 ( 1% solution)</b>
<b>Loss on drying (%)</b>	<b>&lt; 10</b>
<b>Acid Insoluble matter (%)</b>	<b>&lt; 4</b>
<b>Protein (%)</b>	<b>&lt; 7</b>
<b>Viscosity</b>	<b>Min 5.000 mPa/s</b> <b>(1% solution, Brookfield LVT spindle 4, 20 rpm, 25°C</b> <b>after 24 hours)</b>
<b>Particle size (trough 200 astm) (%)</b>	<b>&gt;95</b>
<b>Galactomannans (%)</b>	<b>&gt;82</b>

Microbiological Properties	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 1.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 500</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 500</b>
<b>E. Coli (cfu/g)</b>	<b>Absent</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

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
Ecosocial	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.
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