

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic guar gum (E412)
Code	55300
Certificate	NL-BIO-01
Country of origin	Asia
Last update	01 August 2016
Issue Date	01 August 2016
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, min 92 % < 200 mesh

Packing			
Net content	25 kg		
Kind of packing	25 kg paper bag with PE innerliner		
Packing size (L x W x H)			
Packing/layer	4	Layers/pallet	8

Shelf life	
Storage conditions	Cool, dry and dark
Maximum shelf life	1 year if stored under cool and dry conditions

Nutritional values (per 100 gram)		(from supplier)
Energy	794 KJ 190 Kcal	
Protein (g)	5.0	
Fat (g)	<1	Saturated: <1 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	<1	Total sugars (g): <1
Dietary fibre (g)	82	
Moisture (g)	< 3.5 (from supplier)	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): 200 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: 14 IU/ 1 RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Ash (%)	Max 1%
pH	5.5-7.0 (1% solution)
Loss on drying	Max. 10%
Acid Insoluble matter	Max 4%
Protein	Max 7%
Salt	< 1
Viscosity	Min 5.000 mPa/s (1% solution, Brookfield LVT spindle 4, 20 rpm, 25°C after 24 hours)
Particle size < 200 US mesh 0.075 mm	Min. 92 %
Galactomannans	Min. 82 %

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

Allergy list (+ = present, * = present due to natural occurrence - = absent , ? = unknown, # 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
-----	--