

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Guar gum (E412)</b>
<b>Code</b>	<b>55300</b>
<b>Country of origin</b>	<b>Asia</b>
<b>Last update</b>	<b>18-12-2018</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 Cyamopsis tetragonolobus (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)
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
Moisture (%)	< 3.5
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.
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