

Specification codeGG/1/PB/E

Date30/12/2024

Product description

Description	Guar gum is a natural powder derived from the seeds of the guar plant (<i>Cyamopsis tetragonoloba</i>).
Colour	White to pale yellow
Taste and smell	Typical
Appearance	Powder

Microbiological analysis

Total count	<5000 cfu/g
Mould and yeasts	<1000 cfu/g
E. coli	Absent
Salmonella	Absent

Others specs

Storage	Cool and dry place. Keep in closed original packaging.
Packaging	Small bags

Physical chemical analysis

Moisture	max 15 %
Fat content	max 1,0 %
Protein content	max 7,0 %
Ash content	max 2,0 %
Particle size	min 80 % through 200 mesh
pH	5,5 - 7,0

Viscosity (1% solution, Brookfield 25°C, 20 RPM)

After 2 hours	min 3000 cps
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Our certificates



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