



FOOD GRADE GUAR GUM POWDER

Specification Sheet	SA F-350	SA F-500	SA F-550	SA F-600	SA F-700
Chemical Analysis					
Moisture (% Max)	12%	12%	12%	12%	12%
Protein (% Max)	5%	5%	5%	5%	5%
Ash (% Max)	1%	1%	1%	1%	1%
Air (% Max)	3%	3%	3%	3%	3%
Fat (% Max)	0.5%	0.5%	0.5%	0.5%	0.5%
Gum Content (% Min)	80%	80%	80%	80%	80%
pH	5.5 - 7.5	5.5 - 7.5	5.5 - 7.5	5.5 - 7.5	5.5 - 7.5%
Lead	3 ppm Max.	3 ppm Max.	3 ppm Max.	3 ppm Max.	3 ppm Max.
Arsenic	3 ppm Max.	3 ppm Max.	3 ppm Max.	3 ppm Max.	3 ppm Max.
Heavy Metals	20 ppm Max.	20 ppm Max.	20 ppm Max.	20 ppm Max.	20 ppm Max.
Granulation					
On 40 mesh	NIL	NIL	NIL	NIL	NIL
On 100 mesh	TRACE	TRACE	TRACE	TRACE	TRACE
Through 200 mesh	95%	95%	95%	95%	95%
Viscosity					
After 2 Hours (CPS)	3500Min.	5000Min.	5500Min.	6000Min.	7000Min.
Microbiological					
Total Plate Count	5000Max.	5000Max.	5000Max.	5000Max.	5000Max.
Yeast and Moulds	500 Max.	500 Max.	500 Max.	500 Max.	500 Max.
Coliform	Nil/Absent	Nil/Absent	Nil/Absent	Nil/Absent	Nil/Absent
E. Coli	Negative	Negative	Negative	Negative	Negative
Salmonella	Negative	Negative	Negative	Negative	Negative

Viscosity: COLD VISCOSITY, 1% SOL., TAKEN BY (BROOKFIELD VISCOMETER DV2T), SP. NO-3 For Product SA F-350 and SP. NO-4 For other Product/ 20 RPM AT 25°C.

Packing: 25 Kg / 50 LBS, Multiwall Paper Bag with inside Polyliner / Laminated / or 500 Kg/ 1000 Kg Jumbo Bags or As per Buyer's Requirement.

Remarks: All Microbiological Results Indicates the Limits of Products to be used in Food Grade. Extra Certificate can be furnished on Request of Buyer, As Food Grade Product Certificate.