



FOOD GRADE GUAR GUM POWDER

Product Id: SA – F500

SA – F500 is a fine white to pale yellow powder having high viscosity, used in Food industry. This product attains a cold water viscosity of 5000 CPS after hydrating for 2 Hrs. Product Specification ensured by Shreeji Agro is as follows:

Application:

Frozen Foods, Ice Cream, Cakes, Puddings and Meat Products.

Chemical Analysis:

MOISTURE	12% Maximum
PROTEIN	5% Maximum
ASH	1% Maximum
AIR	3% Maximum
FAT	0.5% Maximum
GUM CONTENT	80% Minimum
pH	5.5 – 7.5
LEAD	3 ppm Maximum
ARSENIC	3 ppm Maximum
HEAVY METALS	20 ppm Maximum

Granulation:

ON 40 #	Nil
ON 100 #	TRACES
THROUGH 200 mesh	95% Minimum

Viscosity:

COLD VISCOSITY, 1% SOL., TAKEN BY (BROOKFIELD VISCOMETER DV2T), SP. NO - 4 / 20 RPM AT 25°C.

After 2 Hours	5000 CPS Minimum
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Microbiological:

TOTAL PLATE COUNT	5000 Maximum
YEAST and MOULDS/GM	500 Maximum
COLIFORM/GM	NIL/ABSENT
E.COLI/10 GM	NEGATIVE
SALMONELLA/20 GM	NEGATIVE

Packing:

25 Kg / 50 LBS, Multiwall Paper Bag with inside Polyliner / Laminated / or 1000 Kg / 500 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.