

# **Product Specification**

# Supreme 106

#### **Description:**

 $\label{thm:lightly} \textbf{Highly refined, fine grade, high viscosity guar gum for use in food and feed industry}$ 

#### Classification:

FAO/WHO Codex Alimentarius- Food Status European Community: Food Status (E412)

Food Chemicval Codex-Food Status: Direct Food Additive

FEMA/GRAS No 2537 CAS No: 9000-30-0 HS Code: 130.202.30

# **Typical Specification**

#### **General Properties:**

Creamish White Coloured Powder extrated from the ednosperm of Guar Seed (Cyamopsis Tetragobonalobus) comprising of linear mannose backbone with single galactose side unit. Soluble in both Hot and Cold Water. It can attain a high visocisty at low concentration in water. It is a non newtonian and shear thinning galactomannan.

Characterstics:						
Colour		Creamish White				
Solubility		Soluble in Hot and Cold Water				
Odour		Bean Like, Typical				
Property/Parameter	Unit	Minimum	Maximum	Test Agency		
Moisture	%	NA	12	In House		
рН	рН	5.5	6.5	In House		
Residue Insouble in Acid (RIA)	%	NA	3	In House		
Protein	%	NA	5	In House		
Ash	%	NA	1	In House		
Galactomannan	%	81	NA	In House		
Starch	NA	Not Detectable		In House		
Organic Peroxides	meq active oxygen/Kg	NA	0.7	3rd Party		
Furfural	ppm	NA	1	3rd Party		
Pentachlorophenol	mg/kg	NA	0.01	3rd Party		
Borates	NA	Not Detectable		CONFORMS		
Viscosity 1% Cold (measured on Brookfi	led RV Viscometer at 20 RPM	with Spindle No 4	at 25 Deg Celcius)			
2 Hours	Centipoise	5000	5500	In House		
24 Hours	Centipoise	5200	5800	In House		
Particle Size Analysis		Through	On			
BSS Mesh 100 (150 microns)	%	1 MAX	99 MIN	In House		
BSS Mesh 200 (75 microns)	%	5 MAX	95 MIN	In House		
Heavy Metals						
Arsenic	ppm	NA	3	3rd Party		
Mercury	ppm	NA	1	3rd Party		
Cadmium	ppm	NA	1	3rd Party		

Lead	ppm	NA	2	3rd Party			
Total Heavy Metals (as Pb)	ppm	NA	10	3rd Party			
Microbiology							
Standard Plate Count	cfu per gm	NA	5000	In House			
Yeast and Mould	per gm	NA	300	In House			
Coliform Bacteria	per gm as MPN	NA	50	In House			
E Coli	per 10 gms	NA	Negative	In House			
Salmonella	per 25 gms	NA	Negative	In House			
Pseudomonas	per gm	NA	Negative	CONFORMS			
Staphylococcus Aureus	per 10 gms	NA	Negative	3rd Party			

# Packing:

Available in 25 Kg or 50 Lbs Net HDPE Paper Laminated Bags (Open Mouth) with Inside Polyliner/950 Kg or 2000 Lbs Net Big Bags/Other packing available upon request

# Storage:

Store in dry and cool place away from heat and sunlight. Once package is opened consume within reasonable time.

# Shelf life:

24 months from the date of manufacturing

# **Health and Safety:**

Refer to Safety Data Sheet