

Cassia Gum Powder Food Grade



Gross Description

Chemical Identity	High Molecular Weight Galactomannan Polysaccharide; forms viscoelastic gels with Xanthan Gum.
Appearance	Fine free flowing powder with no lumps
Odour And Taste	Neutral, Characteristic Bland
Solubility	Hydrates in water at 85°C forming low viscosity solution
Regulatory	Conforms to EEC standard E427. For use as ingredient in food formulations

Physical , Biochemical , Microbiologic Parameters

Parameter	Specification	Application & Uses
Moisture Content	12% Max.	<ul style="list-style-type: none"> ○ Gelling and Texturizing of ham and sausages ○ Stabilizer and replacer of fats in cheese spreads ○ Stabilizer and replacer of fats in yogurt and ice-creams ○ Gelling and stabilizer for meat and vegetable spreads ○ Replacement of fat and fat substitutes ○ Thickener and body to sauce and ketchup ○ Water binder in bakery ○ Cheaper alternative to Locust Bean Gum ○ Reducing kappa carrageenan in existing recipe.
pH	6.5 – 7.5	
Particle Size (60 Mesh)	99% Min. passing	
Ash Content	1.5 % Max.	
Acid Insoluble Matter	1.5% Max.	
Gel Strength (with k-carrageenan)	140 g with F.I.R.A. instrument/equivalent	
Total Anthraquinones	Max. 0.5 mg/kg	
Residual Solvent	Isopropanol Max. 1%	
TPC	5000 cfu/g Max.	
Yeast & Mold	100 cfu/g Max.	
E Coli	Negative in 5 gms.	
Salmonella	Negative in 25 gms.	
Protein	7% Max.	
Heavy Metals	20 mg/Kg	
Lead	2 mg/Kg	
Arsenic	3 mg/Kg	
Mercury	1 mg/Kg	
Cadmium	1 mg/Kg	

Specification Packing & Storage

Packing	25 Kg, Paper Laminated HDEP Bags, with PP liner
Shelf Life	2 Years After Manufacturing Date, Under Recommended Conditions
Storage	Cold And Dry Conditions, Sealed Packaging, At 15-28°C, Max. 65% RH