

GUAR GUM POWDER FOOD GRADE

Product Code	Description
<i>IHC-Guar 3000</i>	Viscosity 3000 Cps Min.
<i>IHC-Guar 3500</i>	Viscosity 3500 Cps Min.
<i>IHC-Guar 4000</i>	Viscosity 4000 Cps Min.
<i>IHC-Guar 4500</i>	Viscosity 4500 Cps Min.
<i>IHC-Guar 5000</i>	Viscosity 5000 Cps Min.
<i>IHC-Guar 5500</i>	Viscosity 5500 Cps Min.
<i>IHC-Guar 6000</i>	Viscosity 6000 Cps Min.
<i>IHC-Guar 6500</i>	Viscosity 6500 Cps Min.
<i>IHC-Guar 7000</i>	Viscosity 7000 Cps Min.
<i>IHC-Guar 7500</i>	Viscosity 7500 Cps Min.

Gross Description

Appearance	White - Creamish Powder
Odour And Taste	Neutral, Characteristic

Physical , Biochemical , Microbiologic Parameters

Parameter	Specification	Application & Uses
Moisture Content	12% Max.	Bakeries Dairy Products Ice cream Sherbets Cheese Dressings Sauces Ketchups Beverages Chocolates Syrups Various Food uses
pH	6.5 – 7.2	
Particle Size (200 Mesh)	99% Min. passing	
Viscosity (2 Hrs.)	3500 – 7500 Cps	
Viscosity (24 Hrs.)	3500 – 7500 Cps	
Ash Content	2% Max.	
Acid Insoluble Matter	1.5% Max.	
Starch	Absent	
TPC	1000 cfu/g Max.	
Yeast & Mold	200 cfu/g Max.	
E Coli	Negative in 5 gms.	
Salmonella	Negative in 25 gms.	
Protein	7% Max.	
Fiber	1% 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