



Product Information

Edicol® 60-70

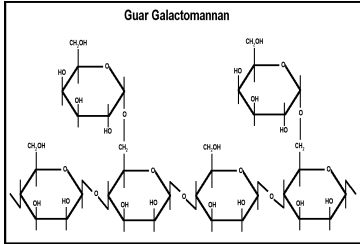
Description

A premium grade, high viscosity, fine-grind Guar Gum for use in foods and feeds where superior whiteness, fast hydration and high viscosity are desired.

Classification

- FAO/WHO Codex Alimentarius - Food Status: A1, ADI: Not Specified
- European Community - Food Status: E-412, ADI: Not Specified
- Food Chemical Codex - Food Status: Direct Food Additive. Guar gum that meets FCC specifications is affirmed as GRAS as a direct food additive under FDA regulation 184.1339
- FEMA/GRAS No: 2537
- CAS No: 9000-30-0

Typical Values

General Properties				
<ul style="list-style-type: none"> • White to cream coloured powder. • Extracted from the endosperm of Guar seeds, "Cyamopsis Tetragonolobus". • Hot and cold water soluble Galactomannan Polysaccharide. Beta 1,4 linear mannose backbone chain with a single galactose side unit on approximately (average) every alternate mannose unit in an alpha 1,6 linkage. • Exhibits high viscosity at low concentrations in water. Non-Newtonian, pseudo-plastic (shear thinning) rheology. Viscosities increase exponentially with increasing concentrations in water. 				
				
Property	Unit	Minimum	Maximum	Test method
pH	pH unit	5.5	6.5	WI/QA/AM/6
Ionic character			Non ionic	
Moisture	%	---	11.0	WI/QA/AM/1
Residue Insoluble in Acid (RIA)	%	---	3.0	WI/QA/AM/4
Protein	%	---	5.0	WI/QA/AM/3
Ash	%	---	1.0	WI/QA/AM/2
Galactomannan	%	81.0	---	WI/QA/AM/18
Viscosity, 1% solution @ 25°C, measured on Brookfield Viscometer, 20 rpm:				
30 mins	Centipoise	4300	5000	WI/QA/AM/6
2 hrs	Centipoise	4800	5500	WI/QA/AM/6
24 hrs	Centipoise	5000	5800	WI/QA/AM/6

Particle size analysis:		>	<	>	<	
US ASTM Mesh 60 (250 µ)	%	0	99.8	0.2	100	WI/QA/AM/5
US ASTM Mesh 100 (150 µ)	%	0	99.0	1.0	100	WI/QA/AM/5
US ASTM Mesh 200 (75 µ)	%	---	95.0	5.0	100	WI/QA/AM/5
Fibre:						
Crude Fibre	%		2.5		3.0	
Soluble Fibre	%		78.0		79.5	
Total Fibre	%		80.5		82.5	
Fat	%		0.6		0.8	
Calorie Value Contribution:						
From Fat	Kcal/100gms		3.6		5.4	
From Protein	Kcal/100gms		16.8		18.0	
From Dietary Fibre	Kcal/100gms		162.0		166.0	
Total Energy Value	Kcal/100gms		182.4		189.4	
Heavy Metals:						
Arsenic	ppm		---		3	
Lead	ppm		---		2	
Total Heavy Metals (as Pb)	ppm		---		20	
Microbiological:						
Aerobic Plate Count (APC)	per gm		---		5,000	WI/QA/AM/8
Yeast and Molds	per gm		---		500	WI/QA/AM/8
Coliforms (as MPN)	per gm		---		50	WI/QA/AM/8
Escherichia Coli	per 10 gms		---		Negative	WI/QA/AM/8
Salmonella	per 25 gms		---		Negative	WI/QA/AM/8
Staphylococcus Aureus	per 10 gms		---		Negative	WI/QA/AM/8

Packing

This product is available in 25 kgs or 50 lbs net, multi-wall paper (open mouth or valve filled) bags with a suitable liner or coated paper as a moisture barrier. Other packing available on request (Plastic bags, Fibre drums, Jumbo sacks etc.). Pallets also available on request.

Storage

Store product in a dry and cool place, away from heat and out of the sun. Once package is opened, consume within reasonable time. Store opened and unused packages after adequate re-sealing to avoid contamination and moisture ingress. Shelf life is 24 months from date of manufacture.

Safety, Health, Environment and Handling

See Material Safety Data Sheet.