



PRODUCT SPECIFICATION



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PRODUCT

GUAR GUM POWDER

GGP25RD

Product Description	Guar Gum Powder
Primary Country of Origin	India
Ingredients	Guar Gum 100%
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	Halal, Kosher
Production Statement	Guar Gum occurs as a white to yellow-white powder. It is dispersible in either hot or cold water.

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	743 kJ
Protein	4.7 g
Fat Total	0.3 g
- Saturated	0.23 g
- Transfat	
- Polyunsaturated	
- Monounsaturated	
Cholesterol	<2 mg
Carbohydrates	0.5 g
- Sugars	0.5 g
- Dietary fibre, total	80 g
Sodium	13 mg
Potassium	
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic		

Physical	# Viscosity of 1% solution after 4 hours	Min 5000 cps	Chemical	Moisture	Max 12.0 %
	# Viscosity of 1% solution after 24 hours	Min 5000 cps		Acid Insoluble Residue, AIR	Max 3.5 %
	Particle size: passing through 200 mesh	Min 95.0 %		Carbohydrates, including gum, by difference	80.0 - 85.0 %
				Ash	Max 1.5 %
				Protein	Max 5.0 %
				pH	5.5 - 7.0
				Fat	Max 0.7
		Lead	Max 2		

Microbiological	Total plate count	Max 10000 cfu/gm
	Yeast and Mould	Max 500 col/gm
	Coliforms	Absent
	E.coli	Absent
	Salmonella	Absent

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	24 months from time of manufacture
Storage	
Packaging	25 kg bag
Units Per Pallet	
Pallet Weight	

Approved by

Y. Ryan – Version 2. 10/2022

