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Availability: in stock

Food Grade Guar Gum Powder Exporter

Guar Gum Powders

The largest consumer of Guar Gum and its derivatives is food industry, and it is also the most frequently used in gluten free recipes and gluten free products!

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Food Grade Guar Gum Powder Exporter & Manufacturer

Food grade Guar Gum serves the food industry with its versatility of being Emulsifier, Thickener, Stabilizer, Gelling Agent an odour less natural fibre free flowing powder with an ability of manipulating viscosity and granulometry to achieve desire properties makes the Guar Gum ideal for various edible industry operations.

Food Applications

Ice-Creams/ Dairy Products: Restricts meltdown and ice-crystals formation and helps to make Ice-creams smooth and creamier.

Pastry Cream: Prevents stickiness and improves texture.

Processed Cheese: Acts as a stabiliser improves texture and flavour.

Bakery Products: Increases shelf life, thickness of the flour (allowing more gas release), improves texture.

Soups: Acts as a Stabiliser and Thickener.

Salad Dressing and Sauces: A thickener, emulsion stabiliser, improves the flow property.

Beverages: Controls viscosity and improves shelf life.

Noodles: Holds moistures and improves texture.

Meat: Prevents separation, acts as a binder, improves flow rate of sausages.

Pet Food: Used as a Viscosifying agent.

We at **Cinvim Global** have developed wide varieties of Food Grade Guar Gum powder to serve the needs of edible industry with best of our ability, we are also highly customisable in all of our products, see our range below and let us know how we can serve you.

Technical Specification	CVFG(35)	CVFG(50)	CVFG(2-35) Slow Hydration	CVFG(2-50) Fast Hydration	CVFG(2-55)
Moisture	12 % Max	12 % Max	12 % Max	12 % Max	12 % Max
Ph (1 % M)	5.5-6 5%	5.5-6 5%	5.5-6 5%	5.5-6 5%	5.5-6 5%
Gum Content	80 % Min	80 % Min	80 % Min	80 % Min	80 % Min
Protein	5 % Max	5 % Max	5 % Max	5 % Max	5 % Max
Ash Content	1 % Max	1 % Max	1 % Max	1 % Max	1 % Max
Acid Insoluble Residue	3 % Max	3 % Max	3 % Max	3 % Max	3 % Max
Fat	0.8 % Max	0.8 % Max	0.8 % Max	0.8 % Max	0.8 % Max
Starch	Negative	Negative	Negative	Negative	Negative
Grade Appearance	White Fine Powder	White Fine Powder	White Fine Powder	White Fine Powder	White Fine Powder
Viscosity					
After 2 Hours	3000	4500	1500	5000 in 10 Mins	5500
After 24 Hours	3500	5000	3500	5500	5500>

Granulometry

Through 100 Mash	80 % Min	80 % Min	99 % Min	99 % Min	99 % Min
Through 200 Mash	30 % Min	30 % Min	95 % Min	95 % Min	95 % Min
Micro Biological (Maximum figure)					
Acrobite Plate Count/Gm	5000	5000	5000	5000	5000
Moulds & Yeast/Gm	300	300	300	300	300
Coliform/Gm	Negative	Negative	Negative	Negative	Negative
Salmonella	Negative	Negative	Negative	Negative	Negative

Technical Specification	CVFG(60)	CVFG(65)	CVFG(70)	CVFG(75)	CVFG(80)
Moisture	12 % Max	12 % Max	12 % Max	12 % Max	12 % Max
Ph (1 % M)	5.5-6.5%	5.5-6.5%	5.5-6.5%	5.5-6.5%	5.5-6.5%
Gum Content	80 % Min	80 % Min	80 % Min	80 % Min	80 % Min
Protein	5 % Max	5 % Max	5 % Max	5 % Max	5 % Max
Ash Content	1 % Max	1 % Max	1 % Max	1 % Max	1 % Max
Acid Insoluble Residue	3 % Max	3 % Max	3 % Max	3 % Max	3 % Max
Fat	0.8 % Max	0.8 % Max	0.8 % Max	0.8 % Max	0.8 % Max
Starch	Negative	Negative	Negative	Negative	Negative
Grade Appearance	White Fine Powder	White Fine Powder	White Fine Powder	White Fine Powder	White Fine Powder

Viscosity

After 2 Hours	5800	6200	6500	7000	7500
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After Hours	24	6000>	6500>	7000>	7500>	8000>
			Granulometry			
Through Mash	100	99 % Min	99 % Min	99 % Min	99 % Min	99 % Min
Through Mash	200	95 % Min	95 % Min	95 % Min	95 % Min	95 % Min
		Micro Biological (Maximum figure)				
Acrobite Plate Count/Gm		5000	5000	5000		
Moulds & Yeast/Gm		300	300	300		
Coliform/Gm		Negative	Negative	Negative		
Salmonella		Negative	Negative	Negative		

kindly contact us at info@cinvimglobal.com fo any additional details!

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