

HANSACOLL®

GUAR GUM POWDER E 412

HANSACOLL Guar Gum Powders are standardized natural hydrocolloids of high purity. All grades are GMO free, produced in modern plants according to ISO 9000/9002 and GMP (Good Manufacturing Practices) all well as under HACCP conditions.

HANSACOLL Guar Gum Powders belong to the group of Galactomanans with unique thickening and binding properties both in cold and hot water systems in very low concentrations. The multi-functional of Guar Gum give it an outstanding technical and commercial position, not only in food application.

Blends with **HANSACOLL Xanthan Gum** and **HANSACOLL Locust Bean Gum** will result to higher viscosity and heatstability.

Product Specification

Moisture	max. 12%
Protein	max. 4,5%
Fiber	max. 2 %
Ash	max. 1%
Fat	max. 0,5%

Galactomanans 83 - 86%

pH (1% solution) 5,2 - 6,5

Products:

NEW	<u>HANSACOLL C 135</u>
	Viscosity 3.300 - 3.700 cps
	Granulation 100 US-mesh
NEW	<u>HANSACOLL LV 200</u>
	Viscosity 3.000 - 3.500 cps
	Granulation 200 US-mesh
	<u>HANSACOLL MV 200</u>
	Viscosity 3.500 - 4.000 cps
	Granulation 200 US-mesh
NEW	<u>HANSACOLL MHV 200</u>
	Viscosity 4.500 - 5.000 cps
	Granulation 200 US-mesh
	<u>HANSACOLL HV 200</u>
	Viscosity 5.000 - 5.500 cps
	Granulation 200 US-mesh
	<u>HANSACOLL XHV 200</u>
	Viscosity 5.500 - 6.000 cps
	Granulation 200 US-mesh

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Viscosity measured with Brookfield RVF spindle No. 4, at 20 rpm and 25° C in after 2 hours a 1 % solution.

Preservatives:	absent
SPC	max. 3.000/g
Mold	max. 200/g
Yeast	negative
Coliforme/g	negative
E. Coli/g	negative
Salmonella	negative

<u>Application:</u>	Baby Food	Joghurt
	Baking Powder	Kakao Drinks
	Bread fresh keeping	Kefir
	Canned Food	Kosher Products
	Cosmetics	Mayonaise
	Desserts	Noodels
	Dressings	Processed Cheese
	Diet Food	Pudding
	Diabetis Food	Sauces
	Frozen Products	Spice Mixes
	Fruit Juice	
	Fruit Juice Concentrates	Calfmilk Replacer
	Ice Creme	Pet Food
	Ice Creme Compounds	

Storage and

Handling:

Store in cool, dry place. Keep container closed to avoid moisture pick-up. Properly cover material and retest after extended storage to assure quality prior to use.

Legal Status

The European Community, the US-Food and Drug Administration and the WHO accept guar gum as a food additive/ingredient providing it meets specified standards and dosage limitations. **HANSACOLL** products are tested by the manufacturer to ensure that purity requirements are met. Maximum usage levels permitted may vary from country to country.

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