

Product Data Sheet

Guar Gum - Food Grade Powder

Description

Description	Food Grade Guar Gum Powder is a finely milled, high-purity guar gum used across the food industry as a thickener, stabilizer, emulsifier and gelling agent. It is one of the longest-established guar gum export categories, predating the modern oilfield-driven demand boom, and remains a core ingredient across dairy, bakery, sauce and pet food manufacturing.
Applications	Food thickener, stabilizer and emulsifier (dairy, bakery, sauces, dressings) Ice cream stabiliser (prevents ice crystallisation during storage) Pet food binder Gluten-free baking formulation aid
Grade	Food Grade Powder
CAS No.	9000-30-0

Key Benefits

1. High purity and controlled microbial limits supporting food-safety compliance
2. Reliable thickening and stabilising performance across diverse food formulations
3. Cost-effective natural thickener versus synthetic alternatives
4. Long-established, trusted export category with consistent global supply from India

Chemical Analysis & Physical Data

Typical Specification

Parameter	Test Method	Unit	Specification
Viscosity (1% Solution, 24hr, Brookfield)	Viscometer Method	cps	Min. 4,000 – 5,000
Particle Size	Sieve Method	mesh	200
Moisture	Oven-Drying Method	wt%	Max. 12.0
Protein Content	Kjeldahl Method	wt%	Max. 6.0
Acid Insoluble Residue (AIR)	Gravimetric Method	wt%	Max. 3.0
Ash Content	Gravimetric Method	wt%	Max. 1.0
Total Plate Count	Standard Microbial Method	cfu/g	Max. 5,000
pH (1% Solution)	pH Meter	-	5.5 – 7.5
Appearance	Visual	-	White to off-white powder

Packaging

Packaging 25 kg Kraft Paper Bags (food-grade liner)
500 kg / 1,000 kg Jumbo Bags (FIBC)
Custom packaging available on request.

Storage & Handling

1. Store in a cool, dry, well-ventilated warehouse away from moisture
2. Keep bags sealed until point of use to prevent moisture pickup and microbial spoilage
3. Stack on pallets, away from direct ground contact
4. Store separately from non-food-grade materials to prevent cross-contamination

Quality Assurance

1. Every batch is tested against the specification above before dispatch, including microbial and heavy-metal limits per food-grade requirements
2. A batch-specific Certificate of Analysis (COA) accompanies each shipment, reporting viscosity, microbial counts and moisture against this TDS
3. COA available on request prior to shipment for buyer pre-approval
4. Third-party inspection (SGS/Intertek) can be arranged on request for regulated-market shipments

Disclaimer: The information provided in this document is based on our current knowledge and is intended as a general guide. Ochnology Solution Pvt. Ltd. reserves the right to modify specifications without prior notice. Buyers are advised to conduct their own testing for specific applications. A batch-specific Certificate of Analysis (COA) is available on request for each shipment.