



# American International Chemical, Inc.

Corporate Offices: (800) 238-0001

Internet: www.aicma.com Email: info@aicma.com

## SPECIFICATION SHEET

### GUAR GUM FCC ULV-50 (Edicol ULV-50)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
GGULV5	-	9000-30-0	June 7, 2011	NSG	Original	MPR

<b>CHARACTERISTICS:</b>	White to cream colored fine powder
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SPECIFICATIONS:	Identification	
	A	To pass test
B	To pass test	
Acid insoluble matter	7.0% max	
Ash (total)	1.5% max	
Galactomannans	70.0% min	
Lead	2 mg/kg max	
Loss on drying	15.0% max	
Protein	10.0% max	
Starch	To pass test	
pH	5.5-6.5	
Viscosity (1% solution @ 25°C, measured on Brookfield viscometer, 20 rpm)	30-70 cps	
Particle size		
Thru 200 mesh	95% min	
Microbiological data		
Total plate count	3,000 cfu/g max	
Yeast/mold	200 cfu/g max	
Escherichia coli	Negative	
Salmonella	Negative	

<b>PACKAGING:</b>	25 kg multiwall Kraft paper bag with appropriate moisture barrier
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See page 2 below for Applications and Kosher information



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<b>APPLICATIONS:</b>	<p>Guar Gum is mostly used to stabilize and thicken aqueous systems, with the following typical properties:</p> <ul style="list-style-type: none"><li>- increased viscosity</li><li>- stabilization of emulsions, suspensions, foams</li><li>- delay a/o prevention from crystallization</li><li>- control and stabilization of crystallizing and melting processes (freezing/thawing stability)</li></ul> <p>The main uses are:</p> <p><b>Food</b></p> <ul style="list-style-type: none"><li>• Bakery: Production of bread. Even small quantities of guar gum powder added to the dough increase the yield, give greater resiliency, improve texture and give longer shelf life.</li><li>• Dairy: Binder of water and a stabilizer. It is used in the production of ice creams, sherbets, cheese, liquid milk products, and others.</li><li>• Meat: Lubricant and excellent binder for various meat products. It allows storing with less loss of weight and can decrease the filling time for cans.</li><li>• Dressing and Sauces: Thickener to improve the stability and appearance of salad dressings, barbecue sauces, relishes, ketchups and others. It is compatible with highly acidic emulsions.</li><li>• Beverages: Used as stabilizer for chocolate drinks, fruit nectars, and juices.</li><li>• Pharmaceutical and Cosmetics: Thickener for various cosmetics and pharmaceuticals. In compressed tablets Guar Gum can be used as a binder and disintegrator.</li></ul> <p>• <b>Industrial applications:</b> Textile printing Mining Water treatment Oil-drilling</p>
<b>OTHER:</b>	Kosher for Passover - Kosher Inspection Service of India