

# Gum Guar 8/22 Powder

38330902

TIC Pretested® Gum Guar 8/22 Powder is a high viscosity, fine mesh Guar Gum. Used for where rapid hydration required, Guar Gum 8/22 is used in instant soup mixes, instant gravies and also in liquid sauces and baked goods, where either viscosity or water control is required. Typical usage level varies from 0.1% to 0.5%. Guar 8/22 is stable over a wide pH range, but in liquid products should not be used when the pH is below 4.0. Hydrates in cold water, but actually performs better when heated and cooled.

## Chemical and Physical Properties

|                               | Min.                | Max. |     |
|-------------------------------|---------------------|------|-----|
| Flavor (Typical)              | Typical             | -    |     |
| Moisture (Infrared)           | 0                   | 15   | %   |
| Odor (Typical)                | Typical             | -    |     |
| pH (viscosity solution)       | 5.4                 | 7    | pH  |
| Powder Color (Visual)         | Creamy White        | -    |     |
| Texture (Qualitative)         | Free Flowing Powder | -    |     |
| Viscosity (1.0%,RV@20rpm,25C) | 4000                | 6000 | cps |

## Microbiological

|   | Min.           | Max. |     |
|---|----------------|------|-----|
| Aerobic Plate Count (AOAC 988.18, 2.5g) | 0              | 2500 | cfu |
| Combined Yeast and Mold (BAM)           | 0              | 200  | /g  |
| E.coli (AOAC 988.19)                    | <3 MPN         |      | /g  |
| S. aureus (BAM)                         | < 1 0 c f u    |      | /g  |
| Salmonella - 375g (AOAC 2013.01 )       | Negative /375g |      | -   |
| Total Coliforms (AOAC 966.24)           | <3 MPN         |      | /g  |

## Screen Test

|                      | Min. | Max. |   |
|----------------------|------|------|---|
| USS#100 Mesh On      | 0    | 5    | % |
| USS#200 Mesh Through | 85   | 100  | % |

## Nutritional Data/100g

|                           |        |
|---------------------------|--------|
| Calories                  | 175.00 |
| Total Fat (g)             | 0.71   |
| Saturated Fat (g)         | 0.25   |
| Trans Fat (g)             | 0.00   |
| Monounsaturated Fat (g)   | 0.28   |
| Polyunsaturated Fat (g)   | 0.15   |
| Cholesterol (mg)          | 0.00   |
| Total Carbohydrates (g)   | 84.00  |
| Dietary Fiber (2016) (g)  | 84.00  |
| Total Sugars (g)          | 0.36   |
| Includes Added Sugars (g) | 0.00   |
| Protein (g)               | 4.13   |
| Water (g)                 | 10.00  |
| Ash (g)                   | 0.77   |
| Vitamin A (IU)            | 0.00   |
| Vitamin D (mcg)           | 0.00   |
| Vitamin C (mg)            | 0.00   |
| Sodium (mg)               | 71.40  |
| Calcium (mg)              | 50.00  |
| Iron (mg)                 | 2.00   |
| Potassium (mg)            | 200.00 |

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal., Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

\*ND – these values have not been determined.

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## Certification

Kosher

Halal

## Packaging and Storage

Storage & Handling Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

## Shelf Life

2 years

## Usage Levels

Typical Usage Level 0.1% to 1%  
 Solubility Cold Water Soluble  
 Suggested Uses Instant Beverages, Instant Soup Mixes, Instant Cocoa, Sauces, Marinades, Gravies, Bakery Mixes, Suspension, Thickener

## Regulatory Data

|                   |  |
|-------------------|--|
| CAS #             | 9000-30-0  |
| E #               | 412  |
| HS Tariff #       | 1302.32.0020   |
| Country of Origin | Product of India and/or Pakistan and/or Made in U.S.A. from Imported Guar Splits |
| GMO Status        | NGMO   |
| USDA (BE) Status  | Not BE   |
| United States     |  |
| FDA Regulation    | 21 CFR 184.1339  |
| Label Declaration | Guar Gum   |

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