



APPLICATIONS OF GUAR GUM POWDER

- ~ PERSONAL CARE
- ~ MINING & PAPER
- ~ FOOD & FEED
- ~ OIL & GAS DRILLING
- ~ WILD FIRE CONTROL
- ~ PHARMACEUTICALS



info@guarnchem.com | www.guarnchem.com

An FSSC 22000 & HACCP Certified Company





OUR STORY

Incorporated as **Guaran Chemicals Private Limited (GCPL)** in 2011, **GCPL** is the one of the India's largest manufacturer and exporter of Guar Gum Powder and Dextrose Monohydrate / Anhydrous produced out from NON-GMO Crop called Maize. **GUARAN**, glorifying its meaning i.e **“THE RAW MATERIAL - GUAR”** which is **WATER SOLUBLE** grown in THAR desert, has come a long way and is still moving ahead in leaps and bounds. Understanding and rendering utmost importance to R&D, we offer a portfolio of 62+ reference tailor-made guar gum products for different applications viz. Food and feed, Pharmaceuticals, Oil and Gas Hydro Fracturing, Coconut milk and Cream production, personal care items, paper making – a few to quote.

We have a team of expert professionals in production, packaging, and marketing. The company believes in developing and maintaining close working relationships with its customers, to create successful business partnerships, and achieve common goals and objectives. We always deliver more than the expected.



GCPL is having 5 dedicated production Units out of which 3 Units are for manufacturing of Guar Gum Powder for **FOOD & FEED, PHARMACEUTICALS, OIL AND GAS Hydro Fracturing, Coconut Milk and Cream Production, Personal Care Items, Paper Making** and 2 Units are for manufacturing of Guar Splits for Captive Consumption. **GCPL** offers Field to Fork Traceability for Food & Feed Grade Guar Gum Powder and each plant is equipped with a quality testing laboratory to ensure that product is meeting out the customer specifications.

GCPL following it with all the international quality standards i.e. **FSSAI, FSSC 22000, HACCP, SA-8000, SEDEX, GMP and GLP**. It is having **Kosher, Halal and IP Certification (NON-GMO)** for Guar and Dextrose. The produce of **GCPL** is meeting out with **European Union E-412 and USFDA Guar Safe as Gras** guidelines.



GUAR PRODUCTS USED FOR FOOD APPLICATIONS:



Cheese
 Anticaking Agent / Free Flow Aid
 Stabilizer In Cheese Production
 Reduction Of Syneresis
 Partial Replacement Of Emulsifiers



Bread and Baked Products
 Dietary Fibre Enrichment
 Improved Freshness
 Calorie Reduction
 Stabilization Of The Gluten Structure
 Increase In Dough Yield
 Improvement In The Pore Structure



Meat and sausage products
 Reduction Of Weight Loss During Heat Treatment
 Increased Yield
 Improved Texture
 High Water And Oil Binding
 Partial Replacement Of Emulsifiers



Fruit preparations
 Dietary Fibre Enrichment
 Texture Improvement
 Processing Aid
 Water Binding
 Partial Replacement Of Gelling Agents



Drinks
 Dietary Fibre Enrichment

Extrudates and Pasta
 Dietary Fibre Enrichment
 Improved Texture
 Increased Bowl Life
 Improved Crispiness



Frozen Food Products
 Controls Ice Crystal Growth
 Binding Of Free Water
 Improved Foam Stability



Health Food
 Calorie Reduction
 Free Flow Aid
 Filler And
 Tableting Agent
 Dietary Fibre Enrichment

- *GGP 200 MESH 3500 CPS
- *GGP 200 MESH 5000 CPS
- *GGP 200 MESH 6000 CPS
- *GGP 200 MESH 7000 CPS
- *GGP 100 MESH 3500 CPS
- *GGP 100 MESH 5000 CPS
- *De-polymerized Guar from 10 cps to 2000 cps
- *Odourless and tasteless Guar
- *Certified Organic Guar
- *Specially Designed Guar for Ketchup and Sauces application



GCPL PRODUCE - DEXTROSE

Monohydrate and Anhydrous Powder, NON-GMO

Dextrose Monohydrate and Anhydrous is moderate in sweetness. It is 65-70% as sweet as sucrose and has a solution, which is much less viscous than Liquid Glucose. DMH and DAH is freely soluble in water at room temperature and also in boiling alcohol.

The perceived sweetness can be increased to the level of sucrose in some Dextrose/Sucrose blends. Dextrose has a greater depression of freezing point than that of cane sugar, resulting in a smoother and creamier texture of the final product like in frozen food products. The bulk density of DMH is 0.65 to 0.70 kg/cc.

Applications:

- * **Food Grade: Dextrose Monohydrate and Anhydrous is purified and crystallized D-glucose. It contains one molecule of water of crystallization. It exists in white, odorless, crystalline granules having a bland and sweet taste.**
- * **Dextrose Monohydrate and Anhydrous is used in the production of baked goods, candy and gum, creams and frozen dairy products (like some ice-creams and frozen yogurts), alcoholic beverages, jarred and canned foods. It is used as energy food by convalescing patient, sportsperson, children etc.**
- * **Dextrose Monohydrate and Anhydrous for various beverages and pharmaceuticals applications**



Dextrose Monohydrate



Dextrose Anhydrous



NO ODOUR – HENCE ORDERED

GCPL, proudly introduces a revolutionary Technological Up-gradation in Guar Gum Industry, called “**Aroma Free Guar Gum**” (AFGG).

Unlike conventional guar gum, which carries a grassy, beany smell, this miraculous product combats this challenge for the food formulators. While producing **AFGG**, utmost matured guar seeds are taken and processed through unique **MAILLARDREACTION TECHNOLOGY**, that significantly reduces Poly Aromatic Hydrocarbons. So AFGG never interferes with the sensory characteristics of the food and thus the desired flavours in the finished food products shine through.





ORGANIC PRODUCTS

GCPL is determined to provide a healthy happy future for the world and so had foreseen that the new generation grows with the **ORGANIC**. We boast to be the pioneers of Organic Guar Gum or as we say it **ECOGUAR**, in India. This is a **WONDER POWDER** for the food stabilizers. GCPL itself provides organic seeds to the organic farmers, give regular trainings to the farmers for pest and weed management and then process it to give a real “**ECOGUAR**”.

“Quest for Wealth from Health”



Presently GCPL is having certification for EU processing and NPOP Crop production and Processing. This year 2023 GCPL will having USDA NOP and COR certified Organic Guar and will start offering accordingly.



MANUFACTURING & PACKAGING

Guar gum powder and Dextrose must be of the highest microbiological purity, and it must also be uniform in its physical and chemical characteristics from manufacturing to delivery. For this reason, the maintenance of consistent high-quality production is of paramount importance for us. Our user clients are assured that irrespective of the raw material used and the process employed, the product is guaranteed to have been tested and approved at all stages of manufacturing.

Our manufacturing units undergo routine stringent audits from regulatory agencies for compliance with current Good Manufacturing Practices (cGMP). Our facilities have been inspected by regulatory agencies like FSSAI, US FDA, EU, FSSC, HACCP and other certification bodies.

Along with high class manufacturing, our packaging is also scientifically designed so to protect the product and packed through online gravity feed metal detectors, not only from transit and physical damage, but also from microbial and chemical deterioration as well as climate hazards like heat, moisture etc. Our packaging is so intact that it ensures to maximise the shelf life of the product which currently GCPL is offering 24 months from the date of production for Guar and Dextrose.

We provide packaging ranging from four ply Kraft paper sacks (open mouth & valve type) with HDPE liner to PP woven UV stabilised jumbo bags for bulk packaging and then these are transported through containers to the ports of shipment.

Weight Of One Bag	Product Description	1x20' FCL Palletisation & Screen Wrapping	1x20' FCL Without Palletisation
25kg Net	Brown Multiwall 4 ply paper Bag with Inside Liner	18 MT	22 MT
25kg Net	White Multiwall Single ply paper Bag with Inside Liner	18 MT	22 MT
50 lbs Net	Standard Packaging	18 MT	20 MT
500 kg Net upto 1000 kg	JUMBO Bag	20 MT	20 MT

- * Company having in house container stuffing permission from Govt. of India.
- * Each wooden pallet marked ISPM logo which shows pallet is free from insect.
- * Each bag passing through metal detector before final loading.
- * On customer's requirement Company is arranging Fumigation of the Containers byan Independent agency called Pest Control Management

info@guaranchem.com | www.guaranchem.com



GUARAN produce - A 100% Natural Hydrocolloid for Pets food (E-412) and its benefit:

- ~ Increase food gelling properties, high fibre contents and taste enhancers.
- ~ Increases pets food licking time and improves licking habits.
- ~ Reduces the idle/lazy time of pets and maintains refreshing energy.
- ~ Reduces the amount of food consumed by pets by satisfying their food demand.
- ~ Having good nutritional values by complying it with European Union pet food/feed standards.

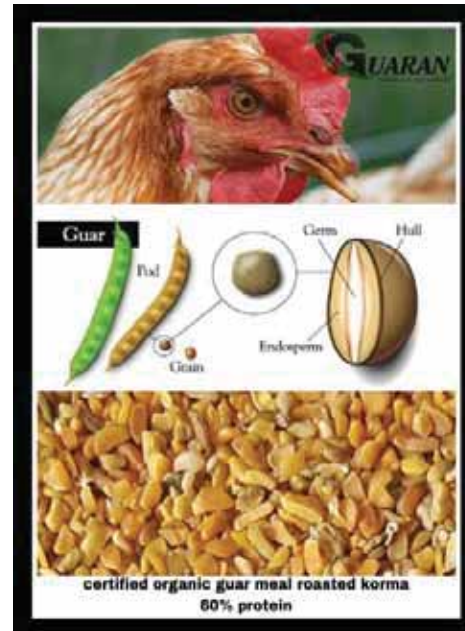


FEED GRADE GUAR:

GCPL is involved in manufacturing of native, clean, roasted and purified guar meal korma and guar meal churi certified organic. GCPL offers a wide selection of products for specific requirements and used as a natural source of protein in different feed formulations.

GCPL is manufacturer & exporter of guar meal protein for various types of animals, livestock & birds like cattle, rabbit, poultry, quail, fish etc. GCPL offers guar meal korma products with minimum protein content 48%, 50%, 52%, 55% and 60%. We are also manufacturing guar meal churi with minimum 35% protein content. GCPL grade guar meal protein is one of the best source of protein & 100% natural without any preservatives.

- * Guar Meal Churi
- * Guar Meal Korma



- * Guar Meal Korma Roasted
- * Certified Organic Guar Meal Korma
- * Certified and granulated Organic Guar Meal Korma Pulverized Coarse and Fine mesh
- * High viscosity Guar Gum Powder specially designed for feed applications and approved by EU & USFDA



“WE BRING
VISCOSITY
DIRECTLY
FROM NATURE! “

*Manufacturer & Exporter
of Certified Organic Food
Grade Guar Gum.*

Increasing melting down
temperature, Removal of Ice
crystal, Volume Generation,
Stabilizer & Thickener
Agent.



AN FSSC 22000, GMP, KOSHER &
HALAL CERTIFIED COMPANY

+919414090547
WWW.GUARANCHEM.COM



Why you need Guar Gum?





Natural Guar to be used for Oil Well Drilling, Fracking, Cementing and De-Scaling of Pipelines.

1. Manufacturing of fast hydration Guar for oil field applications.
2. Manufacturing of modified Guar HPG and CMHPG for oil field applications.
3. Offering Xanthan Gum for Oil Field applications.
4. Offering complete solutions for oil field applications specially designed for low pH and hard water for fracs through Houston based subsidiary.
5. Ready Guar and Xanthan gum available in HOUSTON and CANDADA to meet out immediate requirements of End Users





REPLACEMENT OF LBG (E-410) with 100% Certified Organic Guar (E-412)

Guaran has developed a complete replacement of LBG with newly develop Guar cerified organic specially designed for dairy, frozen food products, and pet food industries.

Guar Gum E-412	LBG E-410	Replacement of LBG with Guaran Produce Guar E-412, Organic certified
Binder, thickener, stabilizer and emulsifier agent	Thickening and emulsifier agent	Binder, thickener, and emulsifier agent
Cold Soluble	Hot Soluble	Hot and Cold Soluble
Lower dosages required for Guar Gum to achieve the target viscosity. Synergistic interact of guar gum with xanthan gum gives higher viscosity.	Higher dosages required for LBG to achieve the target viscosity. Hot solutions of LBG with xanthan gum forms a strong elastic gel on cooling	Lower to Higher dosages required for to achieve the target viscosity . It's made solutions perfectly meeting out LBG solutions and with mixing of xanthan gum forms a strong elastic gel on cooling at 25°C.
Polysaccharide	Polysaccharide	Polysaccharide
Guar Gum is compost of linear D-mannose units joined by 1, 4-β-glycosidic linkages	LBG is composed of galactose and mannose units combined through glycosidic linkages	Composed of galactose and mannose with compost of linear D-mannose units joined by 1, 4-β-glycosidic linkages
The ratio of galactose to mannose in Guar is lower as compared to LBG.	The ratio of galactose to mannose to in LBG n higher	The ratio of galactose to mannose in replacement is equalling.
pH value for guar gum powder ranges from 1.0-10.5	LBG the pH value ranges from 5.4 and 7.0	pH range varies from 3 to 8





PRODUCTS TO DISCUSS:

- ~ Guar for Food and Feed applications, the ingredient meets the specifications of the “Food Chemicals Codex,” and E-412.
- ~ De-polymerized Guar for beverages and Pharma applications, Generally Recognized as Safe (GRAS).
- ~ Odourless and tasteless Guar for various food applications.
- ~ LBG replacement with guar for ice cream applications.
- ~ specially designed guar for pet food.
- ~ 100% USDA, EU and COR certified organic guar for food and feed applications.
- ~ Dextrose Monohydrate and Dextrose Anhydrous for food and feed applications.
- ~ Guar for personal care, Oil drilling & pharmaceutical applications.
- ~ NON-GMO Soya Lecithin Granular and Powder for various functional & synergetic properties



MANUFACTURER AND EXPORTER OF GUAR GUM POWDER AND DEXTROSE MONOHYDRATE AND ANHYDROUS

APPLICATIONS OF GUAR GUM POWDER

- ~ **PERSONAL CARE**
- ~ **MINING & PAPER**
- ~ **FOOD & FEED**
- ~ **OIL & GAS DRILLING**
- ~ **WILD FIRE CONTROL**
- ~ **PHARMACEUTICALS**



An FSSC 22000, GMP, GLP, SA-8000, Kosher and Halal certified Company

www.guaranchem.com

info@guaranchem.com

+91 9414090547



Contact Person:-
Mr. Jitender Jindal
Mr. Minkesh Gupta

Handy:-
+91 94140 90547
+91 98103 82017

E-Mail:-
jkj@guaranchem.com
minkesh@guaranchem.com

GUARAN CHEMICALS PRIVATE LIMITED
Hisar Road, Siwani-127046, Haryana (INDIA)

USA:
GUARAN O&G CHEM LLC

9100 SW Freeway, Suite 221,
Houston, TX, 77074, USA

Email:- guaranogchem@gmail.com



UNIT-I

FOR MANUFACTURING OF FOOD
& FEED GRADE GUAR GUM

UNIT-II

FOR MANUFACTURING OF
INDUSTRIAL GRADE GUAR GUM



UNIT-III

FOR MANUFACTURING OF
INDUSTRIAL GRADE GUAR GUM

CORPORATE OFFICE & R&D
CENTRE



STORAGE AREA FOR FINISHED
GOODS