



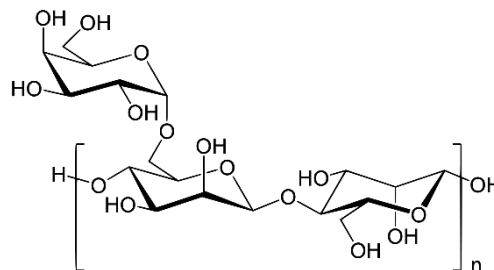
Product Information

Edicol® Food Grade Guar Gums

FAO/WHO Codex Alimentarius - Food Status: A1, ADI: Not Specified. European Community - Food Status: E-412. Food Chemical Codex - Food Status: Direct Food Additive. Guar gum that meets FCC specifications is affirmed as GRAS as a direct food additive under FDA regulation 184.1339.

FEMA/GRAS No: 2537. CAS No: 9000-30-0

White - cream coloured powder, extracted from the endosperm of Guar seeds, "*Cyamopsis Tetragonalobus*". Hot and cold water soluble Galactomannan Polysaccharide. Beta 1,4 linear mannose backbone chain with a single galactose side unit on approximately every alternate mannose unit in an alpha 1,6 linkage. High viscosities at low concentrations. Non-Newtonian, pseudo-plastic rheology. Viscosities increase exponentially with increasing concentrations. Estimated Mol Wt range = $0.1 \sim 10 \times 10^6$



Food Grade Guar Gums - Edicol® - Product Matrix

Viscosity		Particle Size				
		Fine	Med. Coarse	Coarse	Very Coarse	
Viscosity Type	Typical Viscosity (#)	90% < 200 mesh (75 μ)	60% < 200 mesh (75 μ) and 20% > 100 mesh (150 μ)	30% < 200 mesh (75 μ) and 20% > 100 mesh (150 μ)	70% > 60 mesh (250 μ)	
		Finer <----- Particle Size -----> Coarser				
		Faster <----- Hydration Rate -----> Slower				
		Difficult <----- Dispersibility -----> Easier				
Viscosity Higher <-----> Lower <----->	Ultra High	7000	110-70			
	Very High	6500	100-70, 90-70	100-60, 90-60	100-50, 100-30, 90-50, 90-30	
	High-High	6000	80-70	80-60	80-50, 80-30	
	Medium-High	5500	70-70	70-60	70-50, 70-30	
	Low-High	5000	60-70	60-60	60-50, 60-35, 60-30	60-10
	High-Medium	4000	40-70	40-60	40-50, 40-30,	
	Medium-Medium	3000	30-70	30-60	30-50, 30-40	30-10
	Low-Medium	2000	20-70	20-60	20-20	
	High-Low	1000	ULV 1000			
	Medium-Low	450 - 750	ULV 750, ULV 500			
	Low-Low	40 - 200	ULV 200, ULV 100, ULV 50			
Ultra Low	5 - 750 cps @ 3% conc.	FGDG-1 to 9(*)				
		↑ Edicol® Grade Nos ↑				

(#) = Typical 1% Brookfield Viscosity, cps (mPas), 2 hrs, 25° C.

(*) FGDG series products are a blend of Guar Gum E412 and Partially (Enzymatically) Hydrolysed Guar Gum (PHGG)

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