



Ingredion™

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GuarNT® Bland 200 HV Powder

Typical Guar Gum has a beany or mealy odor and taste which can adversely affect finished products. GuarNT® Bland Powder is processed in such a way as to produce a bland tasting, low odor Guar Gum which allows the user much greater formulating freedom.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Nearly Odorless		-
pH (viscosity solution)	5.4	7.0	pH
Powder Color (Visual)	Off White		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	3000	4200	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	1000	/g
E. coli (AOAC 988.19)	<3 MPN		/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	%

Standard

	Min.	Max.	
Total Ash Content (USP)	0	1.5	%

Nutritional Data/100g

Calories	175.0
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 D (mcg)	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.

Certification

Kosher
Halal

Packaging and Storage

Standard Packing	50# Bags, 2,000# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

Shelf Life

Shelf-Life 2 years

Usage Levels

Typical Usage Level	N/A
Solubility	Cold Water Soluble
Suggested Uses	Guar Gum, Soups, Sauces, Marinades, Gravies, Thickener, Bland Tasting, Hot Cocoa Mixes, Functional Foods

Regulatory Data

CAS #	9000-30-0
INS #	412
Country of Origin	Product of India, Pakistan, and/or USA
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1339
Label Declaration	Guar Gum

Effective Date: January 4, 2024

Next Review Date: January 4, 2027

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technical specification