



Ingredion™

70000098

GuarNT® USA 822

GuarNT® USA 8/22 is a high viscosity, fine mesh guar gum that is made in the USA from imported Guar splits. With its rapid hydration, GuarNT® USA 8/22 can be used in a wide variety of applications to build viscosity and/or control water migration. GuarNT® USA 8/22 is stable over a wide pH range, but performs best within a neutral pH range. Hydrates in cold water and can be used in cold or heated applications.

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)	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)	<10 cfu		/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	175.0
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 0.1% to 0.5%
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
INS #	412
Country of Origin	Made in the USA from Imported Guar Splits
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 184.1339
Label Declaration	Guar Gum
Canada - Complies	
CFDA Regulation	B.16.100 Table IV
Label Declaration	Guar Gum

This product conforms to the most current Food Chemicals Codex (FCC) specification for Guar Gum.

Effective Date: JApril 15, 2024

Next Review Date: April 15, 2027

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technical specification