



# GuarNT® USA Flavor Free 5000 (GUAR USA FF 5000)

GuarNT® USA Flavor Free 5000 is a flavorless, odorless guar gum that is made in the USA from imported Guar splits. The process for making GuarNT® USA Flavor Free 5000 generates a significant reduction in beany and grassy notes that are traditionally associated with guar gum. This allows for expanded use in delicately flavored applications. Guar gum is a low cost all-purpose thickener that is used in a wide variety of food applications.

technical specification

## Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	FLAVORLESS	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless	-	
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)	<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	%

## Standard

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

## Nutritional Data/100g

Calories	190.93
Total Fat (g)	0.33
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	85.70
Dietary Fiber (2016) (g)	85.70
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	4.14
Water (g)	8.33
Ash (g)	1.50
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	151.00
Calcium (mg)	56.00
Iron (mg)	0.00
Potassium (mg)	105.00

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.

## 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.
Minimum Qty	50.00 lb

## Shelf Life

Shelf-Life	2 years
Lead Time	

## Usage Levels

Typical Usage Level	0.1% to 1.0%
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
Country of Origin	Made in the USA from Imported Guar Splits
GMO Status	Non-GMO Project Verified
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1339
Label Declaration	Guar Gum

Date Updated: 08/09/2023

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