



Guarcel® 302 Powder

Guarcel® 302 is designed to replace cellulose gum commonly used in products such as instant beverages, hot cocoa mixes and other similar applications where suspension, mouthfeel and rapid hydration are required. Guarcel 302 will also provide a slight "cloud" to the finished product. Guarcel 302 shows protein reactivity when used at the suggested level of 0.15% to 0.25% (based on the finished product weight). Guarcel 302 has a clean flavor profile, a difference from other competing products.

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	15	%
Odor (Typical)	Odorless	-	
pH (viscosity solution)	5.2	7.80	pH
Powder Color (Visual)	Off White-Cream	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	900	2050	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
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#200 Mesh On	0	20	%

Nutritional Data/100g

Calories	161
Total Fat (g)	0.36
Saturated Fat (g)	0.13
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.14
Polyunsaturated Fat (g)	0.08
Cholesterol (mg)	0.00
Total Carbohydrates (g)	78.99
Dietary Fiber (2016) (g)	42.21
Total Sugars (g)	0.18
Includes Added Sugars (g)	0.00
Protein (g)	2.08
Water (g)	9.04
Ash (g)	4.86
Vitamin D (mcg)	0.00
Sodium (mg)	4406.80
Calcium (mg)	29.14
Iron (mg)	1.51
Potassium (mg)	105.02

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	1 year
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Usage Levels

Typical Usage Level	0.2% to 0.4%
Solubility	Cold Water Soluble
Suggested Uses	Dry Mix, Hot Cocoa Mix, Functional Foods

Regulatory Data

CAS #	9000-30-0, 9004-32-4
INS #	466, 412
Country of Origin	Made in USA from domestic and/or imported ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 182.1745, 184.1339
Label Declaration	Cellulose gum, guar gum

Effective Date: February 22, 2024

Next Review Date: February 22, 2027

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