



Pre-Hydrated® Guar Gum 8/24 Powder (GUAR PH-8/24) 38330900CA

Pre-Hydrated® Gum Guar 8/24 is guar gum obtained from the endosperm of the seed of the guar plant *Cyamopsis tetragonolobus*. The gum hydrates in cold water yielding highly viscous solutions. Pre-Hydrated Guar 8/24 is processed in such a way as to promote fast hydration and good cold-water viscosity. As with all agglomerated gums, Pre-Hydrated Gum Guar 8/24 is virtually dust-free and disperses with virtually no lumping. These characteristics make it ideal for liquid products with limited agitation and dry mixes with limited solids (i.e. sugar-free).

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Typical	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Typical	-	
pH (viscosity solution)	4	7	pH
Powder Color (Visual)	Creamy White	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	4000	7000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	2500	cfu
Combined Yeast and Mold (BAM)	0	500	/g
E. coli (AOAC 989.11, 2.5g)	<3MPN	-	
S. aureus (BAM)	<10 cfu	-	/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g	-	
Total Coliforms (AOAC 989.11)	<3MPN	-	/g

Screen Test

	Min.	Max.	
USS#80 Mesh On	40	100	%

Standard

	Min.	Max.	
Total Ash Content (USP)	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, 750# 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	Stock Product

Usage Levels

Typical Usage Level	0.1% to 1%
Solubility	Cold Water Soluble
Suggested Uses	Guar Gum, Soups, Sauces, Marinades, Gravies, Thickener, Bland Tasting, Hot Cocoa Mixes

Regulatory Data

CAS #	9000-30-0
E #	412
HS Tariff #	1302.32.0020
Country of Origin	Product of India and/or Pakistan and/or Made in the USA from Imported Guar Splits
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	21 CFR 184.1339
Label Declaration	Guar Gum

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