



Pre-Hydrated GuarNT® Bland (GUAR PH-BLAND)

75000458

This reduced odor, medium viscosity Guar Gum is a suitable replacement for regular Guar Gum in many, many application. It is Pre-Hydrated® for greater ease in use.

technical specification

Chemical and Physical Properties

	Min.	Max.	
Flavor (Typical)	Bland	-	
Moisture (Infrared)	0	12	%
Odor (Typical)	Nearly Odorless	-	
pH (viscosity solution)	3	7	pH
Powder Color (Visual)	Tan	-	
Texture (Qualitative)	Free Flowing Powder	-	
Viscosity (1.0%,RV@20rpm,25C)	2000	5500	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
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#80 Mesh On	50	100	%

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 1.5%
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
E #	412
HS Tariff #	1302.32.0020
Country of Origin	Made in 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

Date Updated: 12/2/2020

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