

SPECIFICATIONS TARA GUM POWDER MOLIGUM-5000

Results	Technical Specification	Typical
COLOR:	White Powder	White Powder
ODOUR:	Odorless	Odorless
MOISTURE:	Maximun 12 %	9.73 %
GALACTOMANANS:	Minimun 85%	86.04%
PROTEINS (N x 5.7):	Maximun 3.00%	2.02%
FATS:	Maximun 0.75%	0.41%
ASHES:	Maximun 1.5%	0.90%
INSOLUBLES IN ACID:	Maximun 2%	0.90%
pH :	5 – 7.5	6.75
LEAD:	Maximun 5 ppm	Not detectable
ARSENIC:	Maximun 3 ppm	Not detectable
MERCURY:	Maximun 1 ppm	Not detectable
CADMIUM:	Maximun 1 ppm	Not detectable
TOTAL HEAVY METALS(Cu + Zn):	Maximun 20 ppm	1.25 ppm
STARCHES:	Not detectable	Not detectable
VISCOSITY (Solución al 1%, 25 °C, 20RPM, spindle #4):	5000 – 6800 cps	5860 cps

PARTICLE SIZE:

MESH	200	150	100
MICROMETER	75u	106u	150u
% OF PASSING THROUGH MESH	40%	93%	100%

BACTERIOLOGICAL ANALYSIS:

Total Plate Count:	≤ 250 ufc/g	< 100 ufc/gr
Moulds and Yeast:	≤ 100 ufc/g	< 100 ufc/gr
Escherichia Coli-Coliforms:	< 1 ufc/g	< 1 ufc/g
Detection Salmonella:	Negative 25 g	Negative

Packaging: Paper bags with interior transparent plastic bags of 25 Kg..

Product life: 2 years

Storage Conditions: Fresh ambient, dry and vented without direct sun light exposure and odors.

Keep the product with bags closed hermetically.

Ingredient: Endosperm of the Tara Seed (*Caesalpinia Spinosa*).

Uses: Natural Food aditive, used to stabilize, ad viscosity, agglomerate products

Methods: Moisture: FCC, p187 appendix II p749 (Guar Gum loss and drying). Proteins: NTP-ISO 5983 2002 Alimentos para animales. Determinación del contenido de nitrógeno y cálculos de contenido de proteína bruta. Método Kjeldahl. Insolubles en medio ácido: Food Chemicals CODEX, p 210 Fith Edition 2004. Guar Gum. Acid-Insoluble Matter. Arsenic: AOAC 952.13 On line 18th Ed. 2005 Arsenic in Food Diethylthiocarbamate Method. Mercurio: Norma Chilena Oficial N.Ch 2667.Of2001 Productos Hidrobiológicos - Determinación de mercurio - Método espectrofotométrico de absorción atómica por generación de vapor frío. Viscosity: 1% - 25°C (cps) Using Brookfield RVDVE; spindle 4; 20rpm. Aerobic Microorganisms: AOAC (990.12 recount Aerobics Microorganisms in food; dried rehydrate film); Yeast and Moulds: AOAC (997.02 Yeast and Moulds recount in food ; dried rehydrate film). E. Coli -Coliforms: AOAC (991.14 E.Coli-Coliforms recount in food; dried rehydrate film); Salmonella (detección): ICMSF.Microorganisms in Foods 1.Their Significance and Methods of Enumeration;Vol.I; pp.160-172; 2nd Ed. Reprinted 1988 (with revisions) - University of Toronto Press (excepto Serological Test for Salmonellas IV y V) 1978 Salmonellar; Cadmium AOAC 999.11. On line.18th Ed 2005. Determination of Lead, Cadmium, Cooper, Iron and Zinc in Foods; Metales Pesados: USP29.2006 pag 2780 <230> Metales Pesados Método II; Grasa: AOAC 920.39 C, On Line 18th Ed2005. Fat (Crude) or Ether Extract in Animal Feed; Galactomananos: Food Chemical CODEX p.210 Fith Edition 2004 Guar Gum. Galactomananos.

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