



Product Description

Guar Gum is produced in NCC’s modern, state-of-the-art facility in Jodhpur, India. NCC purchases only the highest quality guar splits from a contracted, consistent and secure local supply. High purity water is purchased daily and delivered to the plant, where it undergoes further filtration and reverse osmosis treatment. Water purity ensures the highest quality product that meets strict safety standards.

Physical Properties

- All natural; no bleaching agents or other chemicals are used in production
- Produced from a fully traceable supply chain
- Light off-white color, neutral taste
- Cold water soluble, shear thinning (pseudoplastic)
- Stable between pH 4 – 10
- Synergistic with xanthan gum, locust bean gum, alginates, agar and most cellulose
- Low usage rate of 0.2-2.0%

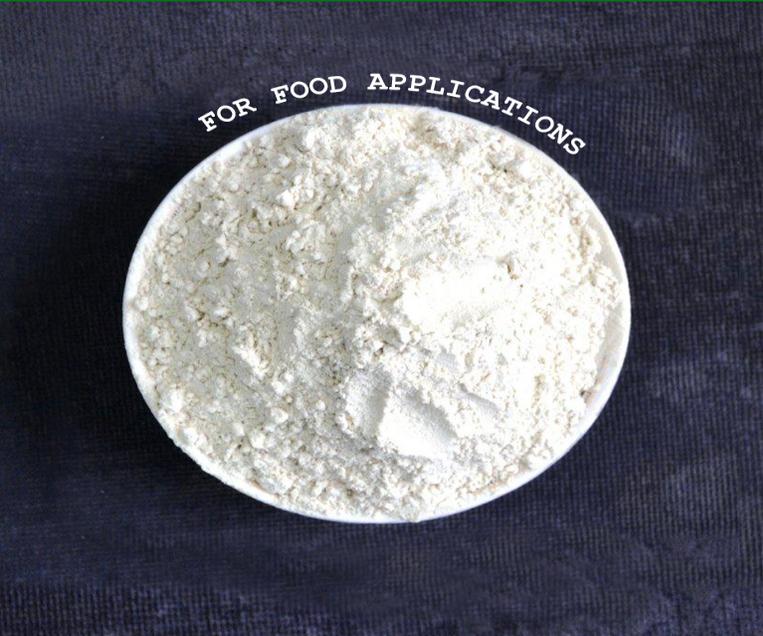
Benefits for Consumers

- All natural process; no chemicals added
- Neutral color and taste
- Strictly controlled production ensures product safety

Food Applications

Guar Gum is used as a thickener in a wide variety of finished goods across many categories:

- Salad Dressings and Sauces:** Provides body and creaminess, aids in particle suspension, often used synergistically with xanthan gum
- Dairy Products:** Stabilizes gel network in cream cheeses, controls syneresis, creates desirable, creamy texture in desserts, controls ice crystal growth in frozen desserts and improves freeze/thaw stability
- Bakery Mixes:** Aids in gas cell retention during baking, assists in particulate suspension in batters
- Gluten Free Baked Goods:** Aids in dough viscosity development
- Pet Foods:** Helps to bind and thicken ground ingredients, reduces syneresis
- Beverages:** A low cost alternative for viscosity development in juice drinks



Benefits for Food Manufacturers

- Wide variety of viscosities and mesh sizes
- High level of technical support from us
- High quality and service standards
- Two year shelf life
- Competitive prices with added value

Ingredient Declaration

- Guar Gum, E412

Certificates:

- Kosher, Halal, ISO 22000 & GMP.

Portfolio:

The core portfolio contains:

- ◆ Guar gum ranging from 3000-7000 cPs, in 500 cPsincrements
- ◆ Mesh sizes of 100, 150 and 200 Mesh (150, 100 and 75µm)
- ◆ Low viscosity guar gum, 750 and 1000 cPs, 200 mesh (75µm)

Contact information:

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