



Laboratori Bio Line

Produzione Integratori

Data Sheet

COLLOID TARA GUM 3000-5000

Code CAR-GOMTARA0
GOM-TAR02
GOM-TAR03

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Description			
Colloid Tara is a stabilizer and thickener of natural physiologic source, obtained from Tara seeds (fruit of the Caesalpinia Spinosa) . It is a hydrocolloid of high molecular weight mainly consisting of galactose and mannose units, combined by glycosidic links.			
Composition			
Tara gum			
Sensory characteristic			
Appearance	fine powder highly higroscopic		
Colour	white		
Taste	none		
Odour	none		
Chemical-physical values			
Parameter	Values	Tolerance	Measure
Ash	1.5	max	%
Moisture	12.0	max	%
Protein	3.0	max	%
Fat	0.75	max	%
Lead	2.0	max	%
Arsenic	3.0	max	%
Mercury	1.0	max	%
Cadmium	1.0	max	%
Starch	absent		
A.I.R. (Acid Insoluble Residues)	2.0	max	%
Viscosity (1 %, 25 °C, spindle 4, 20 RPM)	4150	± 650	cps
Microbiological values			
Parameter	Values	Tolerance	Measure
Total plate count	1000	max	ufc/g
Yeast and mould	200	max	ufc/g
Enterocateriacee	Absent in 1 g		
E.coli	<3 MPN/g		
Salmonella spp.	Absent in 25 g		
Use			
The uses of Colloid Tara as a food ingredient are multiples, offering in many cases more advantages as in the applications of ice creams and desserts, bread industry, milky industry, as in the cream cheese and yogurt, sausages and ham, gelatins and candies, a great variety of salad dressings and sauces, fruit juices, pet's food and others.			
Label declaration			
Tara gum (E 417)			



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Packaging
25 kg paper bag
Shelf life
Colloid Tara can be used up to 24 months after its production date, if it is stored in proper conditions, protected from humidity and direct light, without losing its quality.
Other information
The product complies with the REG 231/2012/EU. The product does not contain any of the allergens listed in Annex III bis of Directive 2000/13/CE amended by Directive 2007/68/CE. The product is free from GMOs and does not require labelling of GMOs in accordance with Directives 1829/2003/CE and 1830/2003/CE. The product does not undergo to any treatment with ionizing radiation and is free from BSE/TSE risk.