



Laboratori Bio Line

Produzione Integratori

FARINA DI GUAR

<i>Description</i>			
Guar is the ground endosperm of guarbean seeds, from the annual plant known as <i>Cyamopsis Tetragonoloba</i> (Leguminosae family). It is made up of non-ionic high molecular weight polymers of mannanopyranose backbone-linked to galactopyranose by glucosidic bonds. It is chemically described as a galactomannan.			
<i>Composition</i>			
Guarbean seeds flour			
<i>Sensory Characteristics</i>			
Appearance	Powder - flour		
Odour	typical		
Colour	beige		
<i>Chemical Characteristics</i>			
Parameter	Values	Tolerance	Unit of Measure
Loss on drying	15.00	max	%
Protein (Nx6.25)	10.00	max	%
Ash (800°C)	5.5	max	% on d.b.
Starch	absent		
pH	6.00	± 0.5	
A.I.R. (Acid Insoluble Residues)	7.00	max	% on d.b.
Galactomannans	80.00	min	% on d.b.

<i>Physical Characteristics</i>			
Parameter	Values	Tolerance	Unit of Measure
Bulk Density	0.71	± 0.10	kg/l
Viscosity (1%, 25°C, 20 rpm, sp 3)			
After 2 h	3250	± 250	cps
After 24 h	3400	min	cps
Particle size:			
Retain on 200 mesh	5.0	max	%
Thru 200 mesh	95.0	min	%



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Microbiological Characteristics			
Parameter	Values	Tolerance	Unit of Measure
Total plate count	5000	max	cfu/g
Yeasts	500	max	cfu/g
Moulds	500	max	cfu/g
Total Enterobacteria	10	max	cfu/g
E. Coli	Absent in 1g		
Salmonella Spp	Absent in 25 g		
Chemical Contamination			
Parameter	Values	Tolerance	Unit of Measure
Heavy Metals			
Lead	2	max	ppm
Cadmium	1	max	ppm
Mercury	1	max	ppm
Arsenic	3	max	ppm
Pesticides			
PCP	0.01	max	ppm
Mycotoxins			
Total Aflatoxins	4	max	ppb
Ochratoxin A	3	max	ppb
Zearalenone	40	max	ppb
Label declaration			
Food product recognized as : Guar Gum E412 – INS 412 – CFR184.1339 – 9000.30.0			
Shelf life and storage			
24 months. Keep at room temperature in dry conditions.			
Other information			
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 contain any of the allergens listed in Annex II of Reg.1169/2011/CE.			
The product complies the REG 231/2012/CE The product is gluten free (<20 ppm)			
Geographic Origin: the product is made in India. The product certified Kosher and Halal.			

I dati riportati sono quelli garantiti dal fornitore.