



Version: 7.0	Issued on: 27.10.2023 By: Annika Kühlbrey	Checked and Released on: 27.10.2023 By: Francesca Bittles
Reason for Change: Remark deleted		Filing: Total Pages: 3 Name of Document: Product Specification

**Product Specification /
Produktspezifikation**

Guar Gum/ Guarkernmehl E 412

Types / Typen	Sieve / Siebe
3500 - 4000 cps	95% through 100 mesh or 95% through 200 mesh
4500 - 5000 cps	95% through 200 mesh
5000 - 5500 cps	
5500 - 6000 cps	
6000 - 6500 cps	
7000 - 7500 cps	
5000 - 5500 cps	80% through 200 mesh

Chemical name/ Chemische Bezeichnung:	not specified / nicht spezifiziert	CAS-No./ CAS-Nr.:	9000-30-0
Chemical formula/ Chemische Formel:	not specified / nicht spezifiziert	EINECS-No./ EINECS-Nr.:	232-536-0
Origin/ Ursprung:	Plant / Pflanze	Molecular weight/ Molekulargewicht:	50.000 - 8.000.000

Property / Eigenschaft	Remark / Bemerkung	Unit / Einheit	Specification / Spezifikation	
			min	max
Appearance/ Aussehen			White to yellowish-white powder/ Weißes bis gelblich-weißes Pulver	
Smell/ Geruch			Nearly odourless/ Praktisch geruchslos	
Assay/Gehalt Galactomannan		[%]	75	
Solubility/ Löslichkeit			Soluble in cold water/ Löslich in kaltem Wasser	
Identification/ Merkmale	Test for galactose & mannose/ Galactose- und Mannose-Test	[%]	Passes test/ Entspricht dem Test	
Loss on drying/ Trocknungsverlust	105 °C, 5 h	[%]		15
Protein	N x 6,25	[%]		10
Ash/ Asche	800 °C	[%]		5,5

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<h2 style="margin: 0;">Guar Gum/ Guarkernmehl</h2> <h3 style="margin: 0;">E 412</h3>

Property / Eigenschaft	Remark / Bemerkung	Unit / Einheit	Specification / Spezifikation	
			min	max
Starch/ Stärke		[%]	Not detectable (No blur colour is produced)/ Nicht nachweisbar (Es tritt keine Blaufärbung auf)	
Viscosity/ Viskosität	1 % cold / kalt 24 hours/ Stunden			
3500-4000		[cps]	3500	4000
4500-5000		[cps]	4500	5000
5000-5500		[cps]	5000	5500
5500-6000		[cps]	5500	6000
6000-6500		[cps]	6000	6500
7000-7500		[cps]	7000	7500
Organic Peroxides / Organische Peroxide	meq active oxygen per kg sample/ meq Aktivsauerstoff je kg Probe	[meq/kg]		0,7
Furfural		[mg/kg]		1
Pentachlorophenol / Pentachlorphenol		[mg/kg]		0,01
Acid insoluble matter / Säureunlösliche Bestandteile		[%]		7
Mercury / Quecksilber		[mg/kg]		1
Arsenic / Arsen		[mg/kg]		3
Lead / Blei		[mg/kg]		2
Cadmium		[mg/kg]		1
Total Plate Count / Gesamtkeimzahl		[cfu/g; KBE/g]		5000
Yeasts and moulds / Hefen und Schimmelpilze		[cfu/g; KBE/g]		500
E.Coli		[cfu/10g; KBE/10g]	negative/ negativ	
Salmonella / Salmonellen		[cfu/25g, KBE/25g]	negative/ negativ	

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Produktspezifikation**

**Guar Gum/ Guarkernmehl
E 412**

Packaging/ Verpackung: 25 kg multiply paper bags with PE-Inliner, 500 kg or 1000 kg PP Plastic Big Bags / 25 kg mehrlagiger Papiersack mit PE-Innenhülle, 500 kg oder 1000 kg PP Plastik Säcke

Shelf life/ Mindesthaltbarkeit: 2 years from date of production under recommended storage conditions/ 2 Jahre ab Produktionsdatum bei empfohlener Lagerung

Storage/ Lagerung: Keep in tightly closed original packing, at ambient temperature, in clean and dry place, away from direct sunlight and water/
In dicht verschlossener Originalverpackung, bei Umgebungstemperatur, sauber und trocken, fern von direkter Sonneneinstrahlung und Wasser lagern

Quality/ Qualität: Complies with the purity criteria for the specified product according to regulation (EU) No 231/2012 as well as with regulation (EC) No 1333/2008 and regulation (EC) No 1831/2003. Results and methods as outlined in JECFA description of methods. / Entspricht den Reinheitskriterien für das spezifizierte Produkt gemäß der VO (EU) Nr. 231/2012 sowie der VO (EG) Nr. 1333/2008 und VO (EG) Nr. 1831/2003. Ergebnisse und Methoden gemäß JECFA-Methodenbeschreibung.

Functional group if used in feed/ Funktionsgruppe, wenn Einsatz in Futtermitteln: Category: Technological additive (Cat. 1), Functional Group: Emulsifying and stabilizing agents, thickeners and gelling agents/ Kategorie: Technologischer Zusatzstoff (Kat. 1), Funktionsgruppe: Emulgator, Stabilisator, Verdickungs- und Geliermittel

<u>Allergens:</u> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO