



MG Ingredients

1757 W. Brandon Blvd, STE 107
Brandon, FL 33511
Ph: (813) 661-7048 Fax: (813) 354-4647

Guar Gum Powder MG250F

Specification Sheet

Brand Name: MG		CAS# 9000-30-0
Product ID: 250F		
MG 250F is a fine white to pale yellow powder having high viscosity, used in various applications in food industry where relatively faster hydration and high viscosity is desired. This product attains a cold water viscosity of 4500-5500cps after hydrating for 2 hrs. Product Specification ensured by MG Ingredients are enlisted below :		
CHEMICAL ANALYSIS:		
MOISTURE		12.00% Max
PROTEIN		5.00% Max
ASH		1.00% Max
AIR		5.00% Max
FAT		1.00% Max
GUM CONTENT		80.00% Min
pH		5.50-7.00
GRANULATION:		
ON 100 mesh		95% Min
THROUGH 200 #		90% Min
VISCOSITY:		
Cold Viscosity, 1% Solution, Brookfield Viscometer, Spindle # 4 @ 20 RPM @ 25° C :		
After 2 Hours		4500-5500 cps
After 24 Hours		stable or more
MICROBIOLOGICAL:		
APC/gm		5000 Max.
YEAST & MOULDS/gm		1000 Max.
COLIFORM/gm		NIL/ABSENT
E.COLI/10 gm		NEGATIVE
SALMONELLA/20 gm		NEGATIVE