



PRODUCT NAME	Guar Gum Powder (300 Mesh)	HS CODE	1302.32.30
GRADE / STANDARD	High Viscosity / Industrial Grade	BOTANICAL SOURCE	Cyamopsis tetragonoloba (Guar Seed Endosperm)
APPEARANCE	Off-white to cream free-flowing powder	COUNTRY OF ORIGIN	India
SHELF LIFE	Two (2) Years from Lot Date	CAS / EINECS	9000-30-0 / 232-536-0

Guar Gum Powder is a natural, water-soluble galactomannan polysaccharide obtained by milling the endosperm of guar seeds (*Cyamopsis tetragonoloba*). It disperses readily in cold water and develops high viscosity at low concentration, making it an efficient thickener, binder, stabiliser and friction reducer. This High Viscosity / Industrial Grade is milled to a fine 300 mesh granulation for fast hydration and consistent performance. Ingredia sources this grade direct from origin in India, with every shipment accompanied by a batch-specific Certificate of Analysis.

1. ANALYTICAL & CHEMICAL SPECIFICATIONS			
Test Parameter	Method / Standard	Specification Limit	Typical Value
Gum Content (Galactomannan)	Difference Method	85.00% Min.	86.40%
Moisture Content	Oven Drying @ 105°C	12.00% Max.	10.35%
Total Ash Content	Muffle Furnace @ 550°C	0.50% Max.	0.38%
Acid Insoluble Residue	Dilute HCl Boiling	3.00% Max.	1.45%
Protein Content (N x 5.7)	Kjeldahl Method	3.00% Max.	2.15%
Heavy Metals (as Pb)	Atomic Absorption (AAS)	Less than 10 PPM	< 5 PPM
pH Value (1% Solution)	Digital pH Meter @ 25°C	6.00 Min.	6.65

2. COLD VISCOSITY PROFILE			
Time Interval	Spindle / RPM	Standard Minimum	Typical Value
Viscosity After 2 Hours	Spindle No. 4 @ 20 RPM	3,700 CPS Min.	3,850 CPS
Viscosity After 24 Hours	Spindle No. 4 @ 20 RPM	4,100 CPS Min.	4,280 CPS

Test Conditions: 1% Aqueous Solution, Temperature @ 25°C, Brookfield Viscometer RVT at 20 RPM, Spindle No. 4

3. GRANULATION & MESH SIZE DISTRIBUTION			
Mesh Size (US Standard)	Sieve Analysis	Standard Specification	Typical Value
Granulation Retained on 300 Mesh	Mechanical Sieve Shaker	0.00% Max.	Nil (0.00%)
Passed through 300 Mesh	Mechanical Sieve Shaker	100.00% Min.	100.00%
Passed through 350 Mesh	Mechanical Sieve Shaker	99.90% Min.	99.95%
Passed through 400 Mesh	Mechanical Sieve Shaker	99.50% Min.	99.65%

4. MICROBIOLOGICAL STANDARDS			
Microbiological Parameter	Test Method	Standard Limit	Typical Value
Total Plate Count (TPC)	BAM / ISO 4833	5,000 / gm Max.	< 1,200 / gm

Yeast & Moulds	BAM / ISO 21527	500 / gm Max.	< 80 / gm
Coliforms	ISO 4832	Absent	Absent / Negative
E. Coli	ISO 16649	Absent in 1 gm	Absent / Negative
Salmonella	ISO 6579	Absent in 25 gm	Absent / Negative

5. TYPICAL APPLICATIONS

- Textile printing and carpet dyeing thickener
- Paper manufacturing (strength and formation aid)
- Oil & gas drilling and hydraulic fracturing fluids
- Mining, explosives, and other industrial uses

6. PACKING, STORAGE & HANDLING

Packing: 25 kg net, multi-layer paper / PP bags with inner polyliner (other packing available on request).

Storage & Shelf Life: Two (2) years from the lot / inspection date when stored in sealed original packing in a cool, dry place away from direct sunlight, moisture, and heat.

Handling: Avoid dust generation and contact with moisture. Reseal opened bags immediately.

Typical values are representative of current production from our sourcing partners and are provided for guidance. Batch-specific results are stated in the accompanying Certificate of Analysis for each shipment. Specification limits are subject to agreement in the sales contract.

TECHNICAL / DOCUMENTATION

Ingredia International

AUTHORIZED SIGNATORY

Ingredia International – Inhaber: Hakan Yildirim