



DO-IT Food Ingredients BV  
Hermesweg 7  
3771 ND Barneveld  
The Netherlands  
www.doitorganic.com

Bank: Rabobank  
Bank Account: 3431.22.596  
IBAN:  
NL82RABO0343122596  
Swift-BIC: RABONL2U  
VAT: NL 860149882B01

OrganicCert: NL-BIO-01  
OrganicNr: Skal 108273  
Telephone: +31 85 487 0487  
Email: [sales@organic.nl](mailto:sales@organic.nl)  
CoC: 75119048

## PRODUCT INFORMATION

See also [www.doitorganic.com](http://www.doitorganic.com)

<b>Product</b>	<b>Organic guar gum (E412)</b>
<b>Code</b>	<b>55300</b>
<b>Country of agricultural origin</b>	<b>India, Pakistan</b>
<b>Country of last processing</b>	<b>The Netherlands</b>
<b>Last update</b>	<b>28-02-2023</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Guar gum (E412)</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Ground endosperm of the seeds from <i>Cyamopsis tetragonolobus</i> (L.) Taub. (Fam. Leguminosae), consisting mainly of polysaccharides of high molecular weight (50.000-8.000.000), Harvest, grinding, packing.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific</b>
<b>Colour</b>	<b>White to yellowish white</b>
<b>Taste</b>	<b>Product specific</b>
<b>Appearance</b>	<b>White to yellowish powder</b>

<b>Packing</b>	
<b>Net content</b>	<b>10 kg</b>
<b>Kind of packing</b>	<b>paper bag with PE innerliner</b>
<b>Pieces per pallet</b>	<b>50</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelf life</b>	<b>12 months after production</b>



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Nutritional values (per 100 gram)		(from supplier)
Energy	778 KJ 186 Kcal	
Protein (g)	5.0	
Fat (g)	1.0	Saturated: 0.3
Carbohydrates (g)	1.0	Sugars: 1.0
Dietary fibre (g)	82.0	
Salt (g)	0.55	

Analytical properties	
Ash (%)	< 1
pH	5.5 - 7.0 ( 1% solution)
Loss on drying (%)	< 13
Acid Insoluble matter (%)	< 4
Protein (%)	< 7
Viscosity	Min 4.800 mPa/s (1% solution, Brookfield LVT spindle 4, 20 rpm, 25°C after 2 hours)
Particle size (%)	> 95 through 200 mesh
Galactomannans (%)	> 81

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
E. Coli (cfu/g)	Absent
Salmonella (cfu/25g)	Absent



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<b>Allergy list (+ = present, - = absent and * = possible cross contamination)</b>			
Cow's milk protein	-	Walnut	-
Lactose or milk sugar	-	Cashew	-
(Chicken) egg	-	Pecan nut	-
Soya protein (-derivatives)	-	Brazil nut	-
Gluten	-	Macadamia or Queensland nut	-
Wheat	-	Pistachio nut	-
Peanuts/groundnuts (-derivatives)	-	Coconut	-
Sesame	-	Hickory nut or kola nut	-
Sesame-oil	-	Lichee nut	-
Celery	-	Pili nut	-
Mustard	-	Sheanut	-
Fish	-	Pine nut or pinon nut	-
Shellfish	-	Beech nut	-
Mollusc	-	Butternut	-
Lupine	-	Chestnut	-
Sulfite E220-E228	-	Ginko nut	-
Nuts (-derivates)	-	Chinquapin	-
Almond	-		-
Hazelnut	-		-

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

<b>Use</b>	<b>Stabiliser/thickener/emulsifier that can be used to add viscosity in a broad range of food applications. Dosage is depending on the desired structure in the final product.</b>
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