

SALMONELLA/20 gm

Guar Gum Powder MG235F Specification Sheet

Brand Name: MG CAS# 9000-30-0 Product ID: 235F MG 235F is a fine white to pale yellow powder having medium viscosity, used in various applications in food industry where relatively lower viscosity and hydration rate is desired. This product attains a cold-water viscosity of 3500-4000 cps after hydrating for 2 hrs. Product Specification ensured by MG Ingredients are enlisted below: CHEMICAL ANALYSIS: MOISTURE 12.00% Max **PROTEIN** 6.00% Max ASH 1.00% Max AIR 6.00% Max **FAT** 1.00% Max **GUM CONTENT** 78.00% Min 5.50 - 7.00**GRANULATION:** ON 40 mesh Nil ON 100 mesh Traces THROUGH 200 mesh 90% MIN. VISCOSITY: Cold Viscosity, 1% Solution, Brookfield Viscometer, Spindle # 4 @ 20 RPM @ 25° C : After 2 Hours 3500-4000 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**

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