



TECHNICAL DATA SHEET

Product Name: Guar Gum
Botanical Name: *Cyamopsis tetragonoloba*
CAS Number: 9000-30-0
Packing: 25 kg bag

1. Product Description

Guar gum is a natural polysaccharide extracted from the seeds of the guar plant (*Cyamopsis tetragonoloba*). It is widely used as a thickening, stabilizing, and gelling agent in food, feed, pharmaceutical, and industrial applications.

2. Chemical & Physical Properties

Property	Specification
Appearance	Off-white to light cream powder
Odor	Characteristic
Taste	Slightly sweet
Solubility	Soluble in cold water
pH (1% solution)	6.0 – 8.0
Moisture Content (%)	≤12
Ash Content (%)	≤4
Viscosity (1% solution, 25°C, mPa·s)	200 – 800
Particle Size (mesh)	80 – 200
Bulk Density (g/cm ³)	0.50 – 0.60

3. Applications

- **Food Industry:** Thickener, stabilizer, emulsifier in dairy products, sauces, baked goods, beverages.
 - **Feed Industry:** Binder, stabilizer in animal feed pellets.
 - **Pharmaceuticals:** Tablet binder, controlled-release agent.
 - **Industrial Uses:** Drilling fluids, textile sizing, paper industry, adhesives.
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4. Advantages

- Natural, non-toxic, biodegradable
 - High water-binding capacity
 - Excellent thickening and stabilizing properties
 - Cold water soluble, easy to use
 - Consistent quality batch to batch
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5. Packaging & Storage

- **Packing:** 25 kg paper bags with inner PE liner
 - **Storage:** Keep in a cool, dry place, away from direct sunlight
 - **Shelf Life:** 24 months from manufacture date under recommended storage conditions
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6. Regulatory Status

- Complies with **Food Grade standards** (where applicable)
- Meets **Heavy Metal & Microbiological Limits** according to industry standards
- Suitable for use in food, feed, and pharmaceutical applications depending on local regulations