

90938

Acacia (Gum Acacia) (enzyme free) extrapure AR

Part A

CAS: 9000-01-5

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UCUI	II Gal	tions

Appearance (Colour)	White to off-white yellowish
Appearance (Form)	Powder
Solubility (Colour) 10% aq. solution	Viscous brown
Ash	max. 4%
Acid insoluble ash	max. 1%
Loss on drying	max. 15%
Starch & Dextrin	Passes test
Glucose & Fructose	Passes test
Agar Tragacanth	Passes test

Other Information

Gum arabic is a complex mixture of glycoproteins and polysaccharides. It was historically the source of the sugars arabinose and ribose, both of which were first discovered and isolated from it, and are named after it.

Application

Gum arabic is used primarily in the food industry as a stabilizer. It is edible and has E number E414. Gum arabic is a key ingredient in traditional lithography and is used in printing, paint production, glue, cosmetics and various industrial applications, including viscosity control in inks and in textile industries, although less expensive materials compete with it for many of these roles.

General Information

Storage	25 to 40°C (Room Temperature)
Shelf Life	60 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	
500 Gms	13012000 (GST 5%)
Type of Packing	
500 Gms	Plastic Bottle

Available Packages 500 Gms

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