

20222

Guar Gum extrapure

Part A

CAS: 9000-30-0

Specifications
Appearance (Colour)
Appearance (Colour)
Appearance (Form)
Loss on drying
Ash

Other Information

galactomannan. It is a polysaccharide composed of the sugars galactose and mannose. The backbone is a linear chain of b 1,4-linked mannose residues to which galactose residues are 1,6-linked at every second mannose, forming short side-branches.

Guar gum, also called guaran, is a

In water, it is nonionic and hydrocolloidal. It is not affected by ionic strength or pH, but will degrade at extremes pH and temperature (e.g. pH 3 at 50 °C). It remains stable in solution over pH range 5-7. Strong acids cause hydrolysis and loss of viscosity, and alkalies in strong concentration also tend to reduce viscosity. It is insoluble in most hydrocarbon solvents.

Guar gum retards ice crystal growth nonspecifically by slowing mass transfer across the solid/liquid interface. It shows good stability during freeze-thaw cycles.

Notes

General Information

Storage	25 to 40°C (Room Temperature)
Shelf Life	60 Months
IMDG Identification	Not Regulated for Transport (Non-Haz)
HSN Code	
5 Kg	13023230 (GST 5%)
500 Gms	13023230 (GST 5%)
Type of Packing	
500 Gms	Plastic Bottle

Available Packages 500 Gms

5 Kg

Disclaimer