



## GUAR GUM POWDER (FOOD GRADE)



## INTRODUCTION

Incorporated in the year 2011 as a partnership company, Sun Agri Export Co. was setup with an aim to grow manifolds in the industry. Under the expert guidance of the Mr. Suraj Patel, the proficient Owner Partner of the enterprise, the company has seen immense development over the period. Based in Ahmedabad (Gujarat), the company is renowned as the chief Manufacturer, Exporter, and Supplier of Castor Seed Oil and Guar Gum Powder, Guar Korma Meal, Soya Bean Meal, Soya Bean Oil, Castor DOC Cake, Cotton Bales, Cotton Seed Oil, in India.

Sun Agri Export Co. is the part of the diversified Pragati Group, operating in the state of Gujarat. The group has interests in the manufacturing of Submersible Pump, Dies & Plastic Moulds, in Service Industry, Cold Storage chain, Ginning & Pressing of Cotton, and Agricultural Commodities. Adopting an understated style of working and business growth, the group has assiduously grown its assets and interests in various geographies.

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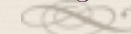


## PRODUCT DESCRIPTION



Guar Gum is derived from the endosperm of the Guar plant. It is found in the seeds of *Cyamopsis tetragonolobus* and *psoralioides*, which are the annual leguminous plants. Guar gum is a high molecular weight carbohydrate extracted from a legume (a plant of pea family) crop that grows best in sandy soils. The guar plant grows well in climate with moderate, flashing rainfall and lot of sunshine. We are a leading name, which is engaged in delivering a superior range of Food Grade Guar Gum powder.

Our Food Grade Guar Gum Powder is act as an emulsifier, thickener & stabilizer approved for use in a wide range of Foods, Cosmetics, & Pharma. Its an odorless powder, which is available in different varieties & granulometries depending on the desired viscosity. Our Guar Gum Powder has significantly more thickening ability than cornstarch, at a fraction of the cost. This has made Guar Gum a popular additive in products such as puddings & ice creams.





- ❖ Guar Gum has excellent solubility with water.  
It can dissolve in both hot as well as cold water.
- ❖ Guar Gum has film forming properties.
- ❖ It shows stability in solutions across a wide range of pH values from 5-7
- ❖ Excellent thickening properties make it an efficient thickening agent.
- ❖ Can give higher viscosity even in small quantity.
  
- ❖ Shows resistance to oils, solvents and various greases.
- ❖ Excellent water binding capacity.
- ❖ Efficient functionality even at low temperatures.
- ❖ Compatible with various hydrocolloids used in food formulations.
- ❖ It can be used to make derivatives for specific applications because it is a versatile product with number of free hydroxy groups.



## PRODUCT SPECIFICATION

GRADES	5000 CPS- 5500 CPS	6000 CPS- 6500 CPS
PARAMETERS	RESULTS	
1) PHYSICAL APPEARANCE	Off White Powder	Off White Powder
2) MOISTURE	10-12 % Max.	8-10% Max.
3) pH (1% M)	5.5-6.5%	5.5-6.5%
4) GUM CONTENT	80% Min.	80% Min.
5) ACID INSOLUBLE RESIDUE	3% Max.	3% Max.
6) STARCH	Negative	Negative
7) FAT	0.8% Max.	0.8% Max.
8) VISCOSITY AFTER 2 HRS	5000 CPS	6000 CPS
9) VISCOSITY AFTER 24 HRS	Above 5400 CPS	Above 6400 CPS
10) HEAVY METALS (AS Pb) PM	20 ppm Max.	20 ppm Max.

