

	GUM ARABIC POWDER KB-120
PRODUCT NAME	GUM ARABIC POWDER KB-120
	(FOOD GRADE)
APPEARANCE	WHITE OR YELLOWISH-WHITE POWDER
PURITY	99.5% MIN.
MOISTURE	12% MAX.
TOTAL ASH (%)	3.2% MIN.
ACID INSOLUBLE ASH (%)	0.1% MAX.
ACID INSOLUBLE MATTER (%) BY WEIGHT	0.5% MAX.
PH	4.2-4.8
VISCOSITY (%)	131 CPS.
ARSENIC	1 PPM. MAX.
LEAD	1 PPM. MAX.
TOTAL HEAVY METAL	20 PPM. MAX.
OPTICAL ROTATION	-26°-34°
T.V.C.	2000/G. MAX.
YEAST AND MOLD	200/G. MAX.
SALMONELLA	ABSENT
E COLI	ABSENT
FIBER CONTENT (g/100g)	70-90
STORAGE	STORED AT ROOM TEMPERATURE, DRIED.
PROPERTIES AND USES	USED AS EMULSIFYING, STABILIZING, FLAVOR FIXING,
	GELLING, THICKENING, FILM-FORMING, ENCAPSULATION
	AND BINDING AGENT IN FOOD, PHARMACEUTICAL,
	COSMETIC AND TECHNICAL INDUSTRIES.
SHELF LIFE	6 YEARS

	SPECIFICATION OF GUM ARABIC POWDER KB-120, FOOD GRADE
PRODUCT NAME	GUM ARABIC POWDER KB-120, FOOD GRADE
	HS. CODE : 1301.20.00
SYNONYMS	GUM ARABIC, GUM HASHAB, ACACIA SENEGAL,
	KORDOFAN, E414, C.A.S. NO.9000-01-5
QUALITY	100% GUM ARABIC (ACACIA SENEGAL), PRODUCED BY
	SIEVING AND CRUSHING INTO UNIFORM SIZE RANGE FROM
	ABOUT < 120 MICRO. TAILOR MADE ACCORDING TO THAT
	REQUIREMENT. PHYSICAL AND PROPERTIES ARE THAT
	RAW MATERIAL EXCEPT THAT PRODUCT IS VERY CLEAN
	FROM PARK, SAND OR FOREIGN MATERIALS.
PHYSICAL	DRIED GUMMY EXUDATION ODOURLESS FROM THE STEM
	AND DOES NOT AFFECT THE FLAVOR, ODOUR OR COLOR
	OF THE SOLUTION.
COMPOSITION	COMPLEX POLYSACCHARIDE, ON HYDROLYSIS YIELDS.
	GALACTOSE, RHAMNOSE, ARABINOSE AND GLUCURONIC
	WITH AROUND 2% OF PROTEIN AND TRACE OF SODIUM,
	MAGNESIUM, ACID CALCIUM AND POTASSIUM SALT.
APPEARANCE	WHITE OR YELLOWISH-WHITE POWDER
CHARACTERISTICS	HAND-PICKED AND HAND SELECTED, PRE-CLEANED BY
	HAMMERING AND SCREENING TO THE SIZE. HIGH QUALITY
	MEETING ALL FOODS, PHARMACEUTICAL AND COSMETIC.
PACKING	25 KGS. PACKED IN 4-POLY PAPER BAGS WITH PE LINER,
	PACKED IN EXPORT CARTON SIZE 16"X18.5"X9" , LOADED
	WITH OR WITHOUT PALLETS.
SHELF LIFE	6 YEARS

	SPECIFICATION OF GUM ARABIC KIBBLED KB-119
PRODUCT NAME	GUM ARABIC KIBBLED KB-119
	(FOOD GRADE)
APPEARANCE	WHITE TO YELLOWISH KIBBLED
PURITY	99.5% MIN
MOISTURE	12% MAX
TOTAL ASH	4% MIN
ACID INSOLUBLE ASH (%)	0.4% BY WEIGHT
ACID INSOLUBLE MATTER	0.5% MAX
(%) BY WEIGHT	
PH	4.2-4.8
VISCOSITY (%)	131 CPS
ARSENIC	1 PPM. MAX.
LEAD	1 PPM. MAX.
TOTAL HEAVY METAL	20 PPM MAX
OPTICAL ROTATION	-26°-34°
T.V.C.	2000/G. MAX
YEAST AND MOLD	200/G. MAX
SALMONELLA	ABSENT
E COLI	ABSENT
FIBER CONTENT (g/100g)	70-90
STORAGE	STORED AT ROOM TEMPERATURE, DRIED.
PROPERTIES AND USES	USED AS EMULSIFYING, STABILIZING, FLAVOR FIXING,
	GELLING, THICKENING, FILM-FORMING, ENCAPSULATION
	AND BINDING AGENT IN FOOD, PHARMACEUTICAL,
	COSMETIC AND TECHNICAL INDUSTRIES.
SHELF LIFE	6 YEARS

	SPECIFICATION OF GUM ARABIC KIBBLED KB-119, FOOD GRADE
PRODUCT NAME	GUM ARABIC KIBBLED KB-119, FOOD GRADE
	HS. CODE : 1301.20.00
SYNONYMS	GUM ARABIC, GUM HASHAB, ACACIA SENEGAL,
	KORDOFAN, E414, C.A.S. NO.9000-01-5
QUALITY	100% GUM ARABIC (ACACIA SENEGAL), PRODUCED BY
	SIEVING AND CRUSHING INTO UNIFORM SIZE RANGE FROM
	ABOUT < 120 MICRO. TAILOR MADE ACCORDING TO THAT
	REQUIREMENT. PHYSICAL AND PROPERTIES ARE THAT
	RAW MATERIAL EXCEPT THAT PRODUCT IS VERY CLEAN
	FROM PARK, SAND OR FOREIGN MATERIALS.
PHYSICAL	DRIED GUMMY EXUDATION ODOURLESS FROM THE STEM
	AND DOES NOT AFFECT THE FLAVOR, ODOUR OR COLOR OF
	THE SOLUTION.
COMPOSITION	COMPLEX POLYSACCHARIDE, ON HYDROLYSIS YIELDS.
	GALACTOSE, RHAMNOSE, ARABINOSE AND GLUCURONIC
	ACID WITH AROUND 2% OF PROTEIN AND TRACE OF SODIUM,
	MAGNESIUM, CALCIUM AND POTASSIUM SALT.
APPEARANCE	WHITE TO YELLOWISH KIBBLED
CHARACTERISTICS	HAND-PICKED AND HAND SELECTED, PRE-CLEANED BY
	HAMMERING AND SCREENING TO THE SIZE. HIGH QUALITY,
	MEETING ALL FOODS, PHARMACEUTICAL AND COSMETIC.
PACKING	25 KGS. PACKED IN 4-POLY PAPER BAGS WITH PE LINER,
	PACKED IN EXPORT CARTON SIZE 16"X18.5"X9", LOADED
	WITH OR WITHOUT PALLETS.
SHELF LIFE	6 YEARS

	LAB ANALYSIS GUM ARABIC KIBBLED KB-119 (FOOD GRADE)
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PRODUCT NAME	GUM ARABIC KIBBLED KB-119 (FOOD GRADE)
APPEARANCE	WHITE OR YELLOWISH FRAGMENT
PURITY	99.5% MIN
MOISTURE	15% MAX
TOTAL ASH	4% MIN
ACID INSOLUBLE ASH (%)	0.4% BY WEIGHT
ACID INSOLUBLE MATTER (%BY W	0.01% BY WEIGHT
PH	0.5 MAX
VISCOSITY (25%)	131 CPS.
LEAD	13 PPM MAX.
ARSENIC	3 PPM MAX.
TOTAL HEAVY MATAL	20 PPM MAX
OPTICAL ROTATION	-26° -34°
T.V.C.	2000/G. MAX
YEAST AND MOULD	200/G. MAX
SALMONELLA	PASSED
E COLI	PASSED
STORAGE	STORED AT ROOM TEMPERATURE, DRIED.
PROPERTIES & USES	USED AS EMULSIFYING, STABILIZING, FLOVOR FIXING,
	GELLING, THICKENING, FILM-FORMING,
	ENCAPSULATING AND BINDING AGENT IN FOOD,
	PHARMACEUTICAL, CONSMETIC AND TECHNICAL
	INDUSTRIES.
SHELF LIFE	6 YEARS