

SPECIFICATION SHEET

PRODUCT	TARA GUM	Product code	TARA 84
		Common Name	Peruvian carob
Synonyms	Tara gum . Chemical Abstracts Service (CAS) registry number 39300- 88-4, E 417, EINECS 254 -409 -6		
Material Description	Obtained by grinding the endosperm of seeds of <i>Caesalpinia spinosa</i> ; consists chiefly of polysaccharides of high molecular weight composed mainly of galactomannans. The principal component consists of a linear chain of (1,4)-beta-D-mannopyranose units with alpha-D-galacto-pyranose units attached by (1,6). The ratio of mannose to galactose in tara gum is 3:1. (In carob bean gum this ratio is 4:1 and in guar gum 2:1) The article of commerce may be further specified as to viscosity and loss on drying.		
Shelf life and storage	Two years. Store in a dry and ventilated environment at room temperature.		

Aproval	TARA GUM , is in full compliance with JECFA (1986) and UE 231/2012 regulation
Composition	Tara gum 100%
Application	In the food industry it is used as a stabilizer or thickener.

PHYSICO-CHEMICAL REQUIREMENTS:

Appearance	White yellow powder
Solubility	Soluble in hot water, insoluble in ethanol.
Starch(*)	Undetectable (Negative)
Galactomanans(*)	≥80%
Particle Size	80% mesh 100
Loss on drying	<15%

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pH (1%)	5 – 7
Viscosity(*)	Viscosity 1% solution, Brookfield RVT, a 20 RPM, Spindle 4 Hot Dissolution 86°C 10min Measured at 25°C 4500 - 6500 cps
Total ash(*)	Not more than 1,5%
Acid insoluble matter(*)	Not more than 2%
Starch(*)	Not detectable
Protein (N x 6,25)(*)	Not more than 3,5%
Heavy Metals (*)	Arsenic ≤3 ppm Lead ≤2 ppm Cadmium ≤1 ppm Mercury ≤1 ppm Total Heavy Metals (Cu + Zn) ≤20 ppm

*Analysis performed periodically.

MICROBIOLOGICAL REQUIREMENTS:

Total plate count	Not more than 5000ufc/g
Mould count	Not more than 500ufc/g
Yeast count	Not more than 500ufc/g
Coliforms*	Absent /1g
E coli*	Absent /1g
Salmonella spp*	Absent in 25 gr

*Analysis performed periodically.

PACKING AND STORE CONDITIONS:

Store conditions	Two years at normal temperature. Store in a dry location (5 - 30°C). No refrigeration needed. Prevent from humidity
Packing	Double polyethylene bags of 20, 25 or 50 Kg. inside a carton box.

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