

Specification Gum Acacia Quick Gum Type 8048 SD

Gum Acacia Quick Gum Type 8048 SD is purified and standardized Gum Acacia Powder which is produced by spray drying from the exudate of acacia trees.

Physical / Chemical properties:

Appearance:	light, fine or agglomerated powder
Odour:	typical
Solubility:	water soluble
Colour of solution:	light amber
Moisture:	max. 10,0 %
Ash content:	max. 4,0 %
Acid insoluble ash:	max. 0,5 %
Acid insoluble matter:	max. 1,0 %
pH value:	4 – 5
Starch, dextrin:	not traceable
Tannins:	not traceable
Viscosity*:	30 – 130 cps
(* 25% sol., Brookfield LVF, Spindle no.1-4, 60 rot. / min)	

Microbiological data:

Total plate count	max. 10.000 CFU / g
E. coli	negative in 10 g
Salmonella	negative in 25 g

Heavy metals:

Arsenic:	max. 3 mg / kg
Lead:	max. 2 mg / kg
Mercury:	max. 1 mg / kg
Cadmium:	max. 1 mg / kg

Packing:

Multiple paper bag with inner plastic bag of 25 kg net and Big Bags

Storage:

Dry, in tightly closed packing units

Best before:

3 years from date of production respecting the above mentioned storage conditions

Gum Acacia Quick Gum Type 8048 SD – Legal status:

Gum Acacia Quick Gum Type 8048 SD corresponds to the requirements of Regulation (EU) No 231/2012 ff and Food Chemicals Codex current version and is permitted in the production of food.

Recommendation of declaration:

Stabilizer E 414

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