



# Haji Dossa Nutragum (Pvt.) Ltd.

Dossa Guar - Just Natural Guar Gum Since 1956



## Product Data Sheet

Product Name: UHV-66  
Revision Date: 1<sup>st</sup> January, 2017

## Description:

UHV-66 is a 100% natural fine white to cream powder with a minimum viscosity of 6000 cps. It can be used for many applications in the Food & Beverage Industry.

## Application:

Guar gum powder is used as a stabilizer, emulsifier and thickening agent for various applications. Recommended Dosage: 0.1- 1.0%, according to the final product specifications.

## Analytical Information:

Viscosity (after 2 hours):	min. 6000 cps (1% sol., @ 25°C Brookfield RVF, 20 RPM)
Mesh through 200:	min. 80 %
Moisture:	max. 12%
pH:	5.5 – 7.0 (1% sol., dist. Water)
Protein:	max. 5%
Fat:	max. 1%
Ash:	max. 2%
Fibre:	max. 2%
Pentachlorophenol:	<0.01 mg/kg
Heavy Metals:	meets standards for the raw materials of EU Directive, FAO/WHO, Food Chemical Codex.

## Microbiological Information:

Total plate count:	< 5000 cfu/g
Yeast & Mold:	< 300 cfu/g
Coliforms:	Absent
Salmonella:	Absent

## Regulatory Compliance:

This product complies with current purity criteria according to:  
Food Chemical Codex  
FAO/WHO specifications  
EU Directive

GMO Information: This product does not contain GMO, does not come in GMO and is not produced using GMO Products.

Standard Packaging: Packed in 25 kg or 50 lbs. 4-Ply Scandinavian Kraft Paper Sacks with an inner polyethylene lining. Other packaging is available upon customer's request.

Storage Conditions / Shelf Life: 24 Months after Date of Production when stored in recommended conditions.

**Mailing Address: D-96 Block 5 KEHKASHAN CLIFTON, 75600, KARACHI, PAKISTAN.**

**Tel: (+92) 213 5862379 Fax: (+92) 2135870820 USA Fax: +1 347 287 6786 Email: faroukdossa@dossaguar.com**